



## VERTVS Cabernet - Tempranillo

*Made with Organically Grown Grapes*

Winemakers: Bodegas Iranzo  
 Appellation: D.O.P. Valencia  
 Location: Valencia  
 Varietal(s): 50% Cabernet Sauvignon  
 50% Tempranillo  
 Ageing: For about 7 months in steel  
 Analytical Data: Alc. 12.5% by Vol. · Res. Sugar 1.57 g/l · Acidity: 5.14 g/l  
 Serve at: 59°- 63°F  
 UPC: 1-85554 00033-8

### Vineyard:

All of the production is obtained from the Estate FINCA CAÑADA HONDA. The production area includes lime soils which are ideal for obtaining colorful wines. Also the sand textures of these lime soils benefit the ripening of the grapes. The vineyard is situated 800 – 850 meters above sea level with an N / SE orientation resulting in maximum sunlight exposure.

### Vinification:

Only flower must (not pressed) is used for the elaboration of this wine. The fermentation is controlled at a maximum temperature of 28°C. The maceration process lasts 14 days approximately. Scraping and crushing with rubber rollers. Vatting, devatting and malolactic fermentation in December.

### Terroir:

Limestone with sandstones. Shallow profile soil.

### Training system:

The vines are guided by the Gullot doble system, although the vines are not held. This system enhances the airing of the vines, avoids the emergence of cliptogamic diseases. Also, a shading cover of the vegetation avoids the direct impact of the sun on the vines.

### Tasting Notes:

Clear violet color. Fruity aromas of creme de cassis, lingonberry, pine, violet, and bee pollen with a round, vibrant, dry-yet-fruity medium-full body and a tingling, compelling, medium-length cedar, graphite, dried blueberry, and spice cabinet finish with well-integrated, chewy tannins and moderate oak. Fruit and oak are harmoniously balanced in this gulpable red for the table.

*Tastings.com*

Earth, rubber, leafy notes, spice and plum aromas carry the nose on this 50/50 blend of Cabernet Sauvignon and Tempranillo. The mouthfeel is full and tomatoey, with snappy acidity pushing minty, herbal flavors of red plum, currant and raspberry. A light, medicinal flavor defines the finish.

*Wine Enthusiast*

### Enjoy with:


Ideal with grilled red meats, hard Spanish cheeses including aged sheep, pork, chops/loin, stews.

### Certification:

Ecocert SA



**James Suckling**  
 90 points  
 Vintage: 2017  


**Wine Enthusiast Magazine**  
 Selected 2013 "TEN Must-Try Wines Under \$10"  
 Vintage: 2011  


**tastings.com by BTI**  
 89 points  
 SILVER MEDAL & HIGHLY RECOMMENDED  
 Vintage: 2017  


**tastings.com by BTI**  
 2012 WORLD WINE CHAMPIONSHIPS AWARD: Silver Medal  
 RATED: 87 points ( Best Buy)  
 Vintage: 2011  


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