



## Cucos De La Alberquilla

**Producer:** Bodegas Viña Elena

**Region:** DOP Jumilla

**Grape variety:** Cabernet Sauvignon

**Vintage:** 2022

**ABV:** 14,5%

**Vineyard:** Stony calcareous soil, with the shade of a mountain, where it acquires special properties.

**Aging:** 4 months in French oak barrels.

**Elaboration:** Fermented in French oak with destemmed clusters and uncrushed berries. The temperature is controlled at 25 - 27 °C. Wild yeasts are used and maceration method "manual remounts".

**Tasting note:** It has a high intense violet color. Fresh and attractive nuances on the nose and fruit aromas. In the mouth it has a great silkiness and elegance. An interesting Cabernet for its character, fruity and balance between all parts.

**Pairing:** Is paired well with Mexican tacos, grilled white meats, grilled salmon, sea bass, turbot, Italian pasta and Cantonese food, such as dumplings.