

# THE GREEN ROAD

S U S T A I N A B L E   W I N E



## Cabernet Sauvignon 2024

CENTRAL VALLEY

**TYPE OF WINE:** Red

**D.O.:** Central Valley

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATES:** From March 29th to April 20th

### TASTING NOTE

Intense ruby red color. The nose displays red and black fruit aromas, with touches of tobacco and leather. The palate is soft, with sweet, round tannins that culminate in a long, pleasant finish.

### SERVING SUGGESTION

Perfect for beef and pork, especially prepared on the grill. Serve at 18°C.

### TECHNICAL DETAILS

Alcohol content: 13,0% ABV

pH: 3,5

Total acidity: 5,0 g/L (tartaric acid)

Residual sugar: 4.0 g/L

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Length of maceration: 10 days

Alcoholic fermentation: 7 days at 24°C to 26°C

Malolactic fermentation: In 100% stainless steel.

Aging: 50% months in French oak barrels of three or more uses for three months.

Bottling date: March 2025

Stored under good conditions, it will maintain its potential for the next: 5 years.

Allergy advice: Contains sulfites.

### 2024 VINTAGE

In terms of quality, we can say that it has been a great year. We returned to the past in terms of climate, forgetting the drought in the central and southern areas, with cooler temperatures than in previous seasons, producing very fresh wines with moderate alcohol content and very good quality tannins. This is a vintage to remember in this region and will certainly be talked about. The 2024 harvest will be remembered for its excellent quality for the vast majority of the vineyards we produce.

