



KORTAWINES

VINEYARDS & WINERY



VARIETAL :

## K42 Cabernet Sauvignon

D. O. : Sagrada Familia Valley.

**Harvest:** In 450-kg bins.  
Destemming and crushing.  
Sulfiting 5 gr/hl and addition of enzymes 1 g/hL.  
Harvest period: March - Abril.

**Composition:**  
100% Cabernet Sauvignon.

**Vinification:** Stainless steel tanks fermentation at 26-28 °C for 6-8 days with selected yeasts.  
Brief maceration with skin contact based on tasting.  
Skins pneumatic run off and pressing. Malolactic fermentation and sulfiting.  
Open racking every 2 to 3 months.  
Cold static tartaric stabilization and filtration.

**Tasting Note:** Young wine with ruby red hues.  
Fruity varietal aroma mixed with fresh herbs and light vanilla notes.  
Good medium-bodied tannins, balanced and lingering finish.