WEINERT
BODEGA Y CAVAS

2020 Carrascal Cabernet Sauvignon

Alcohol label %: 13.5 **| pH**: 3.5 **| Acidity (TA)**: 5.47 **| Residual Sugar (g/L)**: 2.63

Harvest

All grapes were harvested manually and selected at the vineyard itself, transported in small 20kg cases to the winery and immediately crushed.

Winemaking

Traditional alcoholic fermentation of 7-10 days in temperatures between 24-26°C / 75.2-78.8°F, pumping over twice a day. Complete malolactic fermentation.

Aging

20 months in French oak casks of 2.200 – 6.000L, between October 2020 and July 2022.

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