

HONORO VERA Cabernet-Sauvignon

Producer: Bodegas JUAN GIL

Region: JUMILLA

Country: SPAIN

Type of wine: Young red.

Variety: 100% Cabernet-Sauvignon

Aging: 4 months in French & American oak barrels

The vineyard of Cabernet to produce this wine is located in the Valley of La Aragona, called Término de Arriba with an age of 15 years and planted at 700 meters above sea level on sandy and limey soils, the yield is about 4 Tons/Ha and produces very small and high concentrated berries, the harvest took place second/third week of october and fermentation was carried out for 10 days with the skins in stainless steel tanks not exceeding the temperature of 24°C

This delicious wine is softly textured, full bodied, and well balanced; a ripely flavored wine with moderate depth and a long finish, tasting of plum, cherry, red licorice, and modest oak. Great value.

Matching Food:

Rice, pasta (noodles, spaghetti, macaroni), white and blue fish, goat cheese, cold meat, vegetables, lentil soup, peas, mushroom, beef, chicken, roast meat, red and white grill meat

Service Temperature: 60-64°F

