



# ZENIZATE CABERNET 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Cabernet Sauvignon 100%

Alcohol %: 14,5°



4 months in barrel



French oak barrel

## ELABORATION

It comes from vines more than 20 years old planted on trellises on a rocky hillside and under a mountain micro-climate. This fruit is subjected to pre-fermentative macerations in order to lengthen the maceration process. The must is obtained by moderate pressing in order to obtain maximum quality. Aged in French oak barrels for 4 months.

## TASTING NOTES

**Colour:** intense garnet with a slightly brownish ring due to its evolutionary passage through wood.

**Nose:** preserves primary aromas such as raspberry and lichee, accompanied by tertiary aromas such as vanilla, leather and roasted nuances.

**Palate:** velvety, round and balsamic.

BodegasSalzillo

  
JUMILLA  
CONSEJO REGULADOR  
DE LA DENOMINACIÓN DE ORIGEN