
DON PASCUAL CRIANZA EN ROBLE

In this line, all the experience developed for the vinification of Don Pascual Reserve is complemented with the techniques of barrel aging: the mastery of coalescing with oak, the knowledge of micro-oxygenation through the staves to sustain the wine and therefore increase its aging potential.

CABERNET SAUVIGNON

Cabernet with an "old world" style that combines notes of red fruit, herbs and spices. Grapes from over 20 year old vineyards, which reach an ideal ripeness at the end of the vegetative cycle, when the leaves take on reddish tones.

Winemaking

The production of this high aging potential wine begins with the selection of over 20 year old limited yield vineyards. Cabernet Sauvignon needs time to reach the desired maturity target. Throughout the maturation, the vineyard teams inspect the clusters, remove some leaves, and take samples for berry tasting and analysis of the juice and seeds. The harvest of the grape dedicated to this wine is done at the end of the harvest period, when the berries have a high concentration of polyphenols and aromas. A pre-selection of the bunches happens simultaneously with the manual harvest.

Upon arrival at the winery, the clusters are destemmed and the grapes are again manually selected before cold macerating in a stainless steel tank for 4 days. Afterwards, fermentation begins at a temperature of 22 - 28°C (71 - 83°F), followed by another post-fermentation maceration. The total duration of maceration is 3 weeks with delestage and daily remontage.

Aged 6 to 9 months in oak barrels at a controlled temperature of 15°C (59°F) to complete the production process

Tasting Notes

Don Pascual Oaked Cabernet Sauvignon has a ruby color with notes of barrel aging. The bouquet is very complex: aromas of wood and fruit such as strawberry and currant blend harmoniously, supported by subtle vegetal and spice notes (cacao, nutmeg). The palate is unctuous and smooth with notes of dark chocolate and nuts.

Service and Consumption

The ideal serving temperature for Don Pascual Oaked Cabernet Sauvignon is 16 - 20°C (60 - 68°F). This wine is highly recommended to accompany grilled meats, poultry and pasta dishes. It can also offer a spectacular experience alongside a Uruguayan stew.

