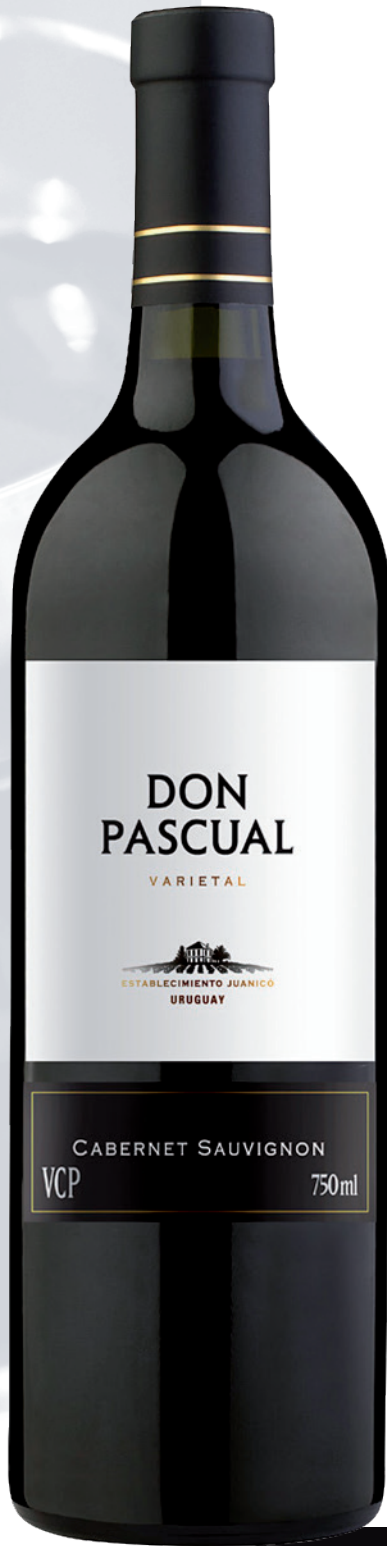

DON PASCUAL VARIETALES

This line displays wines created from historic varieties in Uruguay, those which are the backbone of our country's vineyards and adapt perfectly to its geographical and climatic characteristics. Today, they are a part of Uruguayan culture and heritage. Paying homage through our Don Pascual varietal line was an obvious choice.



CABERNET SAUVIGNON

Due to its adaptability to different terroirs, Cabernet Sauvignon is the most widespread red variety in the world. Don Pascual Cabernet Sauvignon is made with over decade old vines, when the plants reach a balance of production and vigor and are capable of expressing the best of the Canelones and San José terroirs and the privileged maritime climate of southern Uruguay.

Winemaking

To make Don Pascual Cabernet Sauvignon, the best bunches are harvested from the Juanicó region vineyards. Upon arrival at the winery, there is a second selection before the destemming. After this step, the berries are cold macerated in a stainless steel tank for 3 days to extract the fruit aromas and color. At the end of the 3 days, selected yeasts are added, starting the fermentation at a controlled temperature of 22-26°C (71 - 79°F). During the 10 days of fermentation, daily delestages are carried out to gently extract tannins.

Tasting Notes

Don Pascual Cabernet Sauvignon has a lively red color. The olfactory characteristics of this varietal are found on the nose: fresh red fruits (strawberry, cherry, currant), spices (chocolate, nutmeg), and vegetation (tomato leaf, verbena...), forming a complex aromatic bouquet.

The equilibrium between roundness and structure is very balanced on the palate and the freshness pleasantly prolongs the finish.

Service and consumption

Don Pascual Cabernet Sauvignon is suggested to be enjoyed at a temperature of 18 - 20°C (64 - 68°F). Its vegetal aromas and acidity allow it to stand up to and freshen flavorful and robust dishes such as a stew or other meat dishes.