



## Galawines RESERVA

Systembolaget nr:81324-01

**Kind of grapes:** Cabernet Sauvignon.

**Alc. volume:** 13,5 %

**Serving temperature:** 17-18°C

**Origin:** Vineyards located in Sant Marc Estate, in Pla de Manlleu, at 600 meters above sea level. The altitude of these vineyards gives us wines with a lower ph but much more suitable for ageing in barrels. These vineyards are always treated with organic fertilizer and only every four years.

**Process:** Maceration with the grapes skins for 22 days at a temperature of 26°C. Afterwards, ageing for 24 months in French oak barriques, and later, a minimum of 12 months in the bottle.

**Sight:** Pillory color with brown tones due to the crianza.

**Nose:** First, green pepper aroma together with toast and sweet notes. Later, fruit tones appear.

**Mouth:** Well structured, the powerful tanning of the Cabernet Sauvignon is well balanced by the alcohol. In the aftertaste, the elegant aroma of the vanilla reappears with strength.

**Enjoying time:** Very suitable to accompany red meat, game and cured cheese. Excellent harmony with chocolate desserts. We recommend decanting this wine before serving it.

**Note:** This wine is not made every year, but only in years with excellent harvest. This wine has not been under any clarification process, and with time it can produce a little precipitation. This will not affect the quality of the wine; if this happens serve with decanter.