



SAÓ ABRIVAT

"You have inside you the strength that makes the world go round. You are, in essence, pure life"

Tasting Note Intense cherry red colours. A well blended aroma of mature red fruits with highlights of spices (vanilla, cinnamon, a touch of black pepper, etc). On the pallet we find a soft yet structured wine, durable and warm

Grape Varieties 40% Tempranillo, 35% Black Grenache and 15% Cabernet Sauvignon

Fermentation 28°C - 30°C / 20 day maceration

Aging 12 months in new French oak barrels (42%) and American (58%) medium and light toasted

Alcohol 14,5°

Production 26,889 bottles

Packaging 6 bottle cases

Temperature 16°C - 18°C

Food pairings Red meats, fruity sauces, pasta

Saó Abrivat 2006: 90 points, Robert Parker's Wine Advocate. Included in the 'Other Values from Spain' List. Saó Abrivat 2007: Gold Medal at the "Concours Mondial de Bruxelles". 90 points Peñín guide 2011. Saó Abrivat 2008: Silver Medal at the "Concours Mondial de Bruxelles" 2011, Bronze Medal at the Decanter World Awards 2011, Gran Mezquita de Oro at the Mezquita - Córdoba 2011 competition. Saó Abrivat 2009: 90 points Stephen Tanzer's International Wine Cellar.