


FINCA
SON BORDILS
1433



Son Bordils Cabernet Sauvignon 2006
Vino de la tierra Mallorca

The most famous of noble varieties gives wines of great intensity, complexity and aroma of the farm land. Unlike other regions, the wine matures in oak barrels quickly, giving full bodied wines and round in the mouth, keeping unmistakable varietal characteristics.

Varieties:

Cabernet Sauvignon (99.2%) with a small percentage of Callet (0.8%)
Variedades:

Vineyards:

Vineyards of 11 year old planted on alluvial-type soil calcareous clay. Viñedos de 11 años de antigüedad plantados sobre suelo de tipo aluvi3n-calc3reo-arcilloso.

Grap harvest:

7 al 29 de setiembre 2006

Production of the year:

14000 bottles; 10500 l

Preparation:

Traditional fermentation at controlled temperature, aged for 16 months in oak barrels, mostly Hungarian origin.

Bottling date:

August 2, 2011

Alcohol content:

14.5% vol.

Volatile acidity:

0,57 g/l acetic acid

Tasting notes:

Garnet red, clean, bright and with good depth. In the nose, aromas of fruit (plum, ripe cherry) combine with toasty almond, toast and wood. Even as a dry wine on the palate is sweet, ripe fruit recalling, fatty and soft tannins. In the finish burned wood found with berries. Very balanced wine of great class.

Gastronomy:

Serve at 17-19 ° C. Serve with meat and derivatives such as Majorcan sobrassada and strong cheeses such as Mahon.