

TECHNICAL SHEET



VIDURE
SPECIAL EDITION



TECHNICAL DATA



CABERNET SAUVIGNON



15 % Vol.



14 months
FRENCH OAK
BARRELS



D.O.P. Bolandín
VINO DE PAGO

RED WINE

HARVEST PERIOD:
Mid-October.

HARVEST:
Manual, in 15 kg harvest boxes, by
plot and variety.

VINIFICATION & AGEING:
Fermented in 5,000L oak vats,
followed by a minimum of 14 months
ageing in French oak barrels.

TASTING NOTES

Deep, full-bodied red with violet hues. Complex nose dominated by red fruits, cocoa and toasted notes. On the palate, ripe tannins, depth, balance and great persistence.



VINEYARD

PARCEL N° 4.
Produced only in years when the grapes
from the iconic Parcel N° 4 reach
exceptional quality.

BOTTLE FORMATS

0,75 L.

Special Edition.
3,407 numbered and signed bottles by
Jean-Marc Sauboua, Head Winemaker at
Familia Cirsus.

RECOGNITIONS

93 puntos Tim Atkim
95 puntos Guía Gourmets