








Pago de Cirsus

TECHNIQUE:

	Cabernet Sauvignon
	15 % vol.
 servicio	15° a 17° C .
	DOP Bolandín VINO DE PAGO
	14 month French Oak

Harvest Season: Mid-October.

Harvest: Manual in 15 kg crates in carefully selected plots.

Maceration: Pre-fermentation for 5 days. Fermentation temperature at 28°C.

Winemaking and Aging:
Fermentation in wooden vats.
Malolactic fermentation in new French oak barrels. Aging in barrels for 14 months.

TASTING NOTE:

Appearance: Deep red with high intensity and violet notes.

Nose: Complex aromas dominated by red fruits accompanied by cocoa and toasted notes.

Palate: Mature tannins. Deep, balanced, and with great persistence.

Pairing: Red meats. Fatty cheeses. Pasta with robust sauces.

Special Edition. Numbered bottles, signed by our oenologist Jean-Marc Sauboua. A year of exceptional weather conditions allowed a slow and complete ripening. This unique, well-matured Cabernet with a polyphenol structure and a balanced and silky mouthfeel.



VIDURE

EDICION ESPECIAL



DRY RED WINE