



SON PRIM CABERNET SAUVIGNON 2016

IDENTIFICATION

Origin:	Vi de la Terra de Mallorca
Type of wine:	Red
Production area:	Sencelles, Mallorca
Grape variety:	Cabernet Sauvignon

ANALYSIS

Alcohol:	15°.
Total acidity:	5,9g/l.
PH:	3,7.
Residual sugar:	<1 g/l.

WINEMAKING

Made in stainless steel tanks with controlled temperature (mín. 20° - max. 29°). Maceration: 25 days.	Malolactic fermentation: stainless steel tanks. Barrel ageing: 12 months in 225 litre barrels Oak: 100% french.
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PRESENTATION

Bottle type:	Bordeaux.
Capacity:	0,75 l / Magnum 1,5 l / 12 l* / 18 l*.
Number of 0,75 l bottles:	12.000.
Number of 1.5 l bottles:	200.
Bottling date:	May 2018.

These sizes are bottled upon request.

TASTING NOTES

Noble Cabernet Sauvignon bright red garnet. Very aromatic and fresh. It highlights candied fruits, chocolate, vanilla and butter, typical of aging in barrels. The palate is very unctuous, balanced, with fresh and fine tannins. Wine with excellent aging potential.

Drink at: 16°-18°.



SON PRIM

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DECLARATION OF ALLERGENS AND GENETICALLY MODIFIED ORGANISMS.

This product contains sulphites in a greater concentration than 10mg/l, ruled an allergen by Royal Decree 2220/2004, 26 November. It does not contain Genetically Modified Organisms (GMOs).