

SON PRIM

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SON PRIM CABERNET SAUVIGNON 2019

IDENTIFICATION DATA

Indication of origin: Vi de la terra Mallorca
Type of wine: Red.
Production area: Sencelles, Mallorca.
Grape varieties: Cabernet Sauvignon.

ANALYTICS

Graduation: 15.5%.
Total acidity: 5.50 g / l.
PH: 3.60.
Residual sugar: <1 g / l.

PRODUCTION DATA

Made in stainless steel tanks
with controlled temperature (min. 20° - max. 29°).
Maceration: 25 days.
Malolactic Fermentation: Stainless steel tanks.
Barrel aging: 16 months in 225l barrels.
Oak trees: 100% French

PRESENTATION OF THE PRODUCT

Type of bottle: Bordeaux.
Capacities: 0.75 l and Magnum 1.5 l
No. bottles 0.75 l: 9,000
No. bottles 1,5 l: 150
Bottled date: December 2021.

TASTING NOTES

Distinguished monovarietal with a bright appearance, an intense red color, a slight brick note.
Intense aroma, sweet entry, balanced acidity with a very marked fruit character and a contribution of oak that gives it complexity.
In the mouth it repeats the fruity character, with good varietal typicity, spicy touches, firm and ripe tannins.
Slight pepper flavor provided by Cabernet Sauvignon.

Optimum consumption temperature: 16° - 18°.

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).