

# Ö-61

## CABERNET SAUVIGNON

95% Cabernet Sauvignon – 5% Carmenere  
D.O. Central Valley  
2021



A new tattoo-inspired wine for those who crave a bold and vanguard wine. Ö-61 is a tribute to Ötzi, the name given to the mummy of a man found almost perfectly preserved for more than 5000 years ago. Who he was and how he lived, was revealed by the 61 markings on his skin. The oldest tattoos ever found.

### SOIL:

This Cabernet Sauvignon comes from soils of alluvial origin, moderately deep to deep, with sandy loam to silty-clay loam textures and an additional presence of round stones of different sizes (gravel and others). The alluvial origin of the soils provides the vines with good drainage, causing fairly balanced canopies.

### CLIMATE CONDITIONS:

The 2021 growing season was excellent. In spring, bud break occurred adequately and homogeneously without significant frosts. Further on, in summer, on January 29 and 30, we experienced abnormal rainfall for that date, coinciding with the stage of veraison of the grapes. Hence, it did not cause any danger of diseases or other difficulties. Compared to former seasons, 2021 was fresher and with a relative humidity in line with the needs of the vines, which produced pleasant conditions and an environment in harmony with what we look for: vineyards ripening at a comfortable pace, without stress. Finally, and regarding ripeness, since the hours of high temperatures were less, the final accumulation of sugars in the berries was fewer, thus generating lower alcohol potential in the wines. On the other hand, the synthesis of phenolic compounds was higher, with a good accumulation of tannins and anthocyanins.

**YIELD:** 2.5 k per plant (approximately).

### VINIFICATION:

Harvest started in mid to late March. We vinified each variety separately. We began by carrying out a pre-fermentation maceration at 10° C for three days. Then we inoculated the must to initiate the alcoholic fermentation, which lasted 7 to 9 days and occurred between 26-28° C. During fermentation, we conducted open and soft pumpovers, aiming to softly extract the phenolic compounds from the skin of the berries. We accomplished daily tastings of the must to evaluate the evolution of the wine during the alcoholic fermentation. Later, a post-fermentative maceration took place during 10 to 15 days. Finally, 100% of the wine was aged in contact with French oak for 8 months.

### TASTING NOTES:

**COLOR:** Intense ruby-red.

**NOSE:** Intense, fruity and spicy, with wonderful aromas of red fruits, such as strawberries and raspberries, and additional notes of black fruits, such as plums and blueberries. It also offers an expression of cinnamon, mocha and blackcurrants, with notes of tobacco that come from its contact with French oak.

**PALATE:** Balanced and of medium volume. It offers soft and sweet tannins with a fruity, persistent and pleasant aftertaste.

### SERVING TEMPERATURE:

16 - 17°C.

ALCOHOL: 13,8° | TOTAL ACIDITY: 5,04 g/L | RESIDUAL SUGAR: 15,6 g/L | PH: 3,61