

Ö-61

CABERNET SAUVIGNON

90% Cabernet Sauvignon – 10% Carmenere

D.O. Central Valley

2022



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:

During the 2021 winter, precipitations were adequately distributed during the growing period, allowing for good soil humidity and excellent vegetative plant growth. However, during the ripening period, we experienced light rainfall, which fortunately did not harm the health of the grapes. Regarding the temperatures, there were no significant frosts in spring, and the average maximum temperatures were higher than in the previous season, especially during the ripening period. The above-stated made it necessary to pay close attention to the harvest date to achieve phenolic maturity without very high sugars. Harvest took place 15 days earlier than the historical average date. As for the wine -and given the season's warmer condition and an earlier harvest- this shows a more intense color, with aromas of ripe black fruits, spices, and a long, smooth mouthfeel with round, sweet tannins.

YIELD: 2.5 kg per plant (approximately).

VINIFICATION:

Harvest took place from mid to late March. After the arrival of the grapes at the winery, we carried out a pre-fermentation maceration at 10° C for three days. Then we inoculated the must to begin the alcoholic fermentation, which lasted 7 to 9 days at 26 - 28° C. During this process, open and mild pump-overs were carried out to softly extract the phenolic compounds from the skins of the berries. We tasted the must daily to evaluate the evolution of the wine while developing the alcoholic fermentation. After that, the wine underwent a post-fermentative maceration for 10 to 15 days. Lastly, 100% of the wine was kept in touch with French oak for eight months.

TASTING NOTES:

COLOR: Intense ruby-red.

NOSE: Intense, pleasant, and with a great Cabernet Sauvignon character, the wine unfolds aromas of black fruits, like blackberries, blackcurrants, and plums, with an additional stimulating spiciness of pepper and cinnamon.

PALATE: The wine offers a pleasant initial sweetness on the palate, which gives way to a juicy acidity in the mid-palate. Its tannins are velvety and firm, and its aftertaste is intense, with outstanding notes of chocolate and spices.

SERVING TEMPERATURE:

16 - 17°C.

ALCOHOL: 14° | TARTARIC ACID: 5,72 g/L | RESIDUAL SUGAR: 19,53 g/L | PH: 3,67