



## CABERNET SAUVIGNON

23% / 5000M2



Finca Son Bi

- Variety of red wine originating in the Bordeaux area (France) and whose origin is the crossing of Cabernet Franc with Sauvignon Blanc.
- Traditional bordelous strain, considered as a "premium" variety of the highest quality.
- It is one of the best known varieties in the world.
- Cabernet sauvignon is also known by other names such as: Vidure, Bidure, Bordeaux, Carbouet.
- Cabernet Sauvignon in the world.
- It is a vine plant of red wine grapes widespread all over the world.
- Grown in France, Spain, Italy, Chile, California, Australia and Argentina mainly.
- Globally, the area of Cabernet Sauvignon is 341,000 Ha.
- Cabernet is widespread all over the world, being the second most planted ink variety (2015), after the Chinese variety Kyoho (table grape).
- Of all the varieties planted in the world cabernet sauvignon occupies the tenth position in the world ranking of planted vine varieties.
- Occupies 4% of the total vineyard in the world.

### Cabernet-Sauvignon

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The Cabernet Sauvignon variety in Spain.

In Spain, around 20,000 Ha of the Cabernet Sauvignon variety is cultivated, representing about 2.1% of the total area planted from the vineyard.

In Spanish viticulture there is a lot being planted and there are some Denominations of Origin that support it as a recommended variety.

### - **Characteristics of cabernet sauvignon grapes.**

Clusters:

Very small conical shape, medium compactness and very uniform berry size, with easy detachment of these berries in maturation. Short, little-litified peduncle. Occasionally ally.

**Berries:**

- Small size, circular section, with bluish epidermis, very dark, with lots of prunine.
- Very thick skin.
- With slightly colored pulp in maturation, not pigmented in its early stages from the greening.
- Hard and juicy, with an intense herbaceous flavor.

-Features of Cabernet Sauvignon Strains:

- Very vigorous and upright, branched, with many clusters, late desborre and mid-season maturation.
- It is a variety sensitive to eutipiosis.
- Sensitive to mildew and odium.
- Sensitive to cicadelids and mites.
- Quite resistant to the fungal complex of wood, excoriosis and especially botritis.
- It is resistant to rot.
- Its maturation does not evolve well with marked droughts.
- It has no special requirements in soils but is sensitive to magnesium deficiency, which is associated with the desiccation of the cluster rachis.

- When sprouting late, it resists the spring cold well.
- Withstands winds well.
- It is insensitive to rain.
- Early rains induce the appearance of many children and abundant clusters so that their quality deteriorates.
- Requires long pruning and guyot for proper production.
- Grafting on patterns that favour magnesium deficiency such as SO4 and 44-53 Malengue should be avoided.
- Very good results are obtained in gravel soil, without excess water, somewhat acidic and well exposed.
- The yield of this variety is between 2-14 tons per Ha, depending on the vigor of the vineyard.
- What are the characteristics of Cabernet Sauvignon wine?
  - Gives musts of intense color, dark and very lively, but austere and tannic.
  - Its young wines have intense aromas of currant, green pepper and are also sometimes reminiscent of mint and freshly harvested olives, as well as their aroma reduced the smell of scrubland or aromatic herbs.
  - Produces wines with a very interesting tannic structure and stable color if it reaches full maturity.
  - Very suitable for aging. It has a very thick skin from which many sweet tannins are extracted which allows its long aging.
  - If the wood is soft, it gives very pleasant texture and fineness wines, with aromas of chocolates, tobacco and partly to pencil mine, but retaining its characteristic aroma of gooseberry and sometimes pepper.
  - Single variety wine may lack softness and roundness, so it is widely used with blends with other varieties such as merlot or syrah.



## - Wine tasting and organoleptic characteristics of Cabernet Sauvignon.

### Visual Phase:

Intense, heavy wine with body samples, with intense dark red colors, ruby with violet notes that evolve brick over time.

### Olfactory Phase:

The primary aromas of cabernet are currant, cherries, plums and red fruits. If you go through the barrel, the aromas of tobacco and chocolate appear.

The aroma of green pepper is also typical of cabernet sauvignon, but is associated (depends on the critic) to poor ripening of the grapes or poor elaboration.

### Taste Phase:

It has flavors of pine, cedar, graphite, dark chocolate and black olives.

With aging, it is made of deep aroma, velvety, very good palate and structure.

Young wines are rough and hard, so oak ageing and bottle aging are recommended to tame their structure.

### - Pairing Cabernet Sauvignon

In general Cabernet Sauvignon is ideal to accompany it with full-bodied, tasty and fat meals (beef or game animals), pastas with strong, spicy sauces, stews, stews and chocolates.

Some suggested dishes to combine with Cabernet Sauvignon grapes are:

–Fatty cheeses such as cambembert, cheddar cheeses, strong and ripe cheeses such as emmental.

-All red meats in general, grilled meat, sausage, lamb, game meats...

–Powerful rice such as baked rice, foie fideuá...