

GUERRERO

CABERNET SAUVIGNON 2021

HARVEST

The 2021 growing season brought ideal conditions, with warmer temperatures and well-timed rainfall, which contributed to a bigger and sweeter fruit profile than the previous vintage. Yields were slightly higher, and the fruit ripened beautifully, producing rich, concentrated grapes. Despite the warmer weather, the natural acidity was preserved, giving the wine balance and structure.

As always, the harvest was done manually to ensure optimal grape quality. Vinification followed our traditional process, with slow, long extraction. After 21 days of maceration, 70% of the wine was aged for 12 months in 2nd use French barrels from Tronçais and Nièvre forests, while 30% remained in steel tanks to emphasize fruit purity and freshness.

The wine underwent soft fining with egg whites and a light filtration before bottling.

TASTING NOTES

Deep and bright ruby garnet.

Nose made of ripe berries, subtle spicy oak and balsamic tones. Some earthy accents and and herbal notes.

The mouth gives roundness and juicy texture , well structured by velevety tannins. The body is well concentrated but preserves balance all along and ends with a spicy finish with jammy fruits.

AGING POTENTIAL

From now until 2030, Decant 30 minutes.

VARIETALS	ANALYSIS
Cabernet Sauvignon: 100 %	Real Alcohol: 14,6 %vol. pH: 3,74 Total Acidity (H2SO): 3,14 g/L Residual Sugar (dextrose): 4.45 g/L

