ClaSSicO
Fine Wines & Spirits
-est. 2002

Eponymous
Cabernet Sauvignon

Varietal: 99% Cabernet Sauvignon, 1 % Malbec

Location:

ph: 3.68

Practice:

Production:

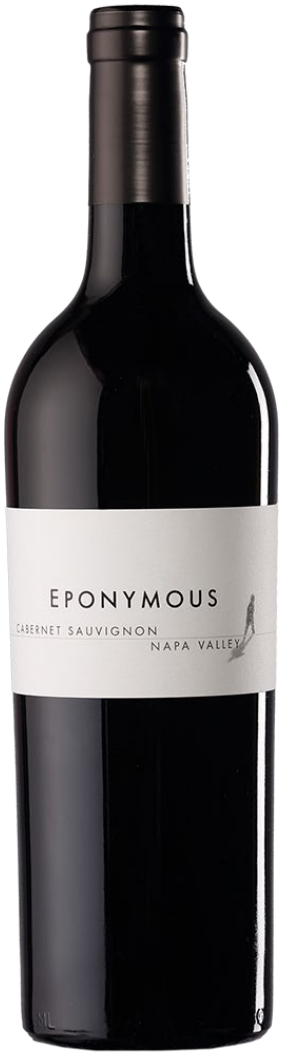
Appellation: Napa Valley

Dry Extract: gr / liter

Alcohol %: 14.3%

Residual Sugar: 0.5 gr / liter

Acidity: 5.8 gr / liter



Tasting Notes. Deep ruby in color, the Eponymous Cabernet Sauvignon reveals aromas of dark cherry, red currant, and subtle spice. The palate is silky and refined, unfolding with layered red and dark fruit, savory undertones, and finely integrated tannins. Fresh acidity brings energy and precision, culminating in a long, mouthwatering finish that lingers with elegance.

Winemaking: Hand-harvested at night to preserve freshness and aromatics, each Cabernet Sauvignon lot was meticulously optically sorted before beginning spontaneous fermentation. After 28 days on the skins, the wine was transferred to French oak barrels, where malolactic fermentation and six months of bâtonnage enhanced texture and complexity. balance, and elegance**.**

Aging: 18 months in barrels

Food Pairing: Ribeye or New York Strip Steak, Mushroom Risotto or Mushroom Wellington.

Accolades

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