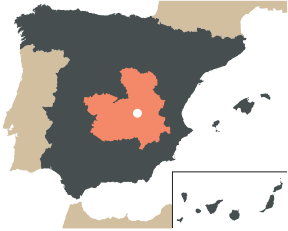


Boyal — Cabernet Sauvignon



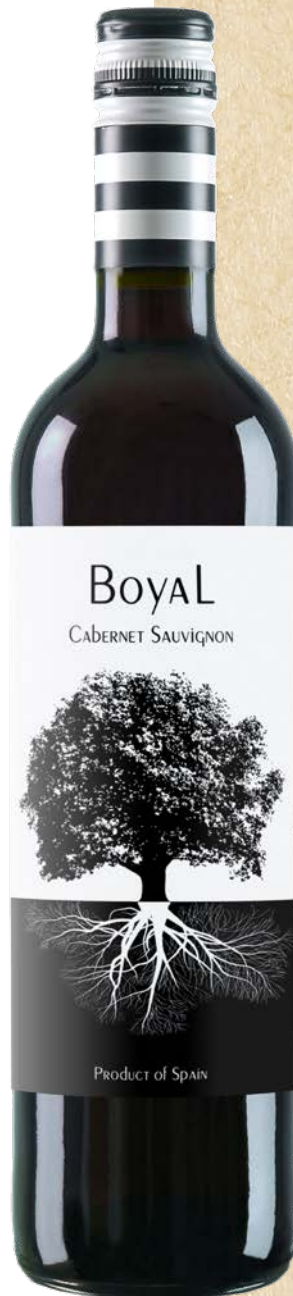
COUNTRY: Spain
REGION: North-East
Castilla La Mancha
SOIL: Clay and limestone,
800m altitude above sea
level

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.8
- Acidity: 5.8

***Boyal is a Spanish adjective related to oxen.** For millenia, these animals have been used to work the land and other agricultural purposes, specially for heavy tasks in clay-filled soil like the one in our vineyard. The Boyal is a wine that really shows the agricultural tradition in Spain and its impact in modern day winemaking.*

Background:

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Black cherry, dried black currants, roasted mushroom and a hint of mahogany aromas. Full-bodied and deep. Flavors of cherry cobbler and chocolate covered blueberries that transition through the mid-palate with dark chocolate truffle, espresso and hints of dried tea leaf.

Grape variety

100% Cabernet Sauvignon
Vines planted in 1988.

Vinification

The Boyal Cabernet Sauvignon shows the flavors and aromas of its terroir with notable earthy undertones.

Its grapes are hand-picked for a more select flavor, then fermented in small tanks which we pump over several times a day.

