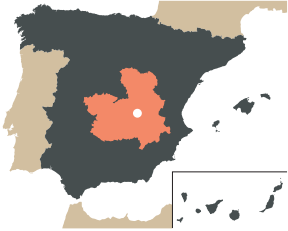


Camelopard – Cabernet Sauvignon



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: 3.6
- Acidity: 5.1

Camelopard is the more traditional English expression for 'giraffe'. On the label however, we find a modernized and more fun logo that doesn't go unnoticed. As we do in our vineyard with the old winemaking tradition and the new techniques, the image for this wine blends together old and new in a fun way.

Background:

At Bodegas Albero we see winemaking as our biggest passion. We work with a passionate winemaking team that knows how to make the most of the unique traits of our vineyard.

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:

A rich collection of violet, blackcurrant, raspberry and dark plum, overlaying a chocolaty mocha nuance. Soft and inviting on the palate, with flavors of cherry, mulberry, anise and dark berry fruits with a hint of nutmeg spice. It has a lingering finish with a savory complexity and robust tannins.

Grape variety

100% Cabernet Sauvignon.
Vines planted in 1988.

Vinification

The grapes used for this wine are hand-picked, then they are fermented in small tanks which we pump over several times a day.

