



BODEGA OLORON

CABRIT I BASSA 2022

CABERNET SAUVIGNON

Guillem Cabrit and Guillem Bassa defended the Castle of Alaró when the Catalan troops of Prince Alfons occupied Mallorca.

Grape Variety: Cabernet Sauvignon

Geographic Location: Vineyards in the IGP “Vi de la Terra Mallorca” area

VINEYARD CHARACTERISTICS

Altitude: 250-320 meters above sea level

Row Orientation: North-West, North-East

Soils: Red soil rich in gravel and fossils

Microclimate: Winter temperatures rarely drop below freezing, with rainy springs and hot, dry summers. The presence of the “Sierra de Tramontana” mountain range creates a good thermal inversion during summer nights, promoting grape ripening.

Training System: Cordon spur

Planting Density: 4,000 vines per hectare

HARVEST, WINEMAKING AND AGING

The harvest takes place during the first week of September. It is done manually in bins, and a first selection of the grapes is made during harvest. Upon delivery, the grapes are placed in a refrigerated room set at 15°C. The day after harvest, the grapes are destemmed and undergo a second selection. The selected berries are then transferred to fermentation tanks without the use of mechanical pumps, via conveyor belts, where alcoholic fermentation will take place, followed by malolactic fermentation. The resulting wine is then transferred to barriques, where it will age for at least 12 months.

AVERAGE DATA

Alcohol: 14% vol

Total Acidity: 5.3 grams per liter

pH: 3.5

Limited Quantity:

Bottle 0.75L: 5,665

Tasting Notes:

Impenetrable dark red color. On the nose, it is complex with notes of wild berries, maritime shrub, sandalwood, tobacco, cocoa, and eucalyptus balsamic. On the palate, the tannins are aristocratic, the structure is full, savory, and complex.

