

CAIR CUVÉE

BODEGAS DOMINIO DE CAIR



VARIETY

85% TEMPRANILLO
15% MERLOT

VINEYARD

Vineyards with an average age of 25 years located in the towns of La Aguilera (820-850 m altitude) and Moradillo de Roa (960 m altitude)

CHARACTERISTICS OF THE 2020 VINTAGE

The climatological conditions of the 2020 vintage were very favorable, with lots of rain during spring and with a dry and warm summer.

These water reserves helped our old vines located at high altitude (800-900 meters above the sea level) to reach a perfect maturity.

ELABORATION

Manual harvest in boxes of 11 kg. Selection of grapes on a double selection table. Alcoholic fermentation in stainless steel tanks and subsequent aging for 10 months in oak barrels.

TASTING NOTES

Red cherry, high layer. On the nose it is intense and direct. Notes of red fruit and floral tones stand out. On the palate it is vibrant, with a refreshing acidity. Light touches of spices appear integrated with the fruit marked by the sweetness and silkiness of the Merlot variety.

Perfect wine for tapas and to accompany light meals

Service temperature 14°C to 16°C
Alcohol content 14.5°

