



El Cabrón Digno

RESERVA

Wine Origin Denominación de Origen Protegida (DOP) Valdepeñas, Spain

Vineyards El Cabrón Digno (*The Dignified Billy Goat*) pays homage to the native breed of black goat that grazes in the vineyards of southern Spain. As one of the country's oldest winemaking regions, recognised as an official appellation of origin since 1932, DOP Valdepeñas is home to some of Spain's oldest vines and most revered wines. Some of our Tempranillo vines even date back to the year of our winery's foundation in 1904 and their precious grapes are blended with those of our younger ones.

Grape Varieties 100% Tempranillo

Soils Clay and lime soils with fiercely cold winters and hot, dry summers.

Winemaking The Tempranillo grapes were hand-picked from our younger trellised vines and our unsupported old vines in early September (average age of vines at time of harvest = 35 years). Slow fermentation at controlled temperatures (20-22°C) helps to preserve and develop the naturally fruit-driven intensity of the Tempranillo grapes before the wine is decanted into 225L oak barrels to begin the aging process in our temperature controlled barrel room.

Wine Ageing Aged in our cellars for 5 years, with a minimum of 12 months spent in our French, American and Hungarian oak barriques.

Technical Specs. ABV: 13% Total Acidity: 5.0 g/l. Total Sugars: 2.0 g/l.

Tasting Notes & Food Matching EL Cabrón Digno Reserva's ripe berry flavours are coupled with hints of smooth vanilla and rich cocoa, imparted by the French, American and Hungarian oak barrels in which the wine has matured. EL Cabrón Digno is splendid with roast pork, venison and wild boar and glorious with cured meats and mature cheeses.

What our Winemaker Says "Our EL Cabrón Digno Reserva is ready to be enjoyed now and will soften with age over next few years. I serve it at room temperature (around 18°C) with fine food and good friends"

