



SON PRIM

CABERNET SAUVIGNON 2023

IGP Vi de la Terra Mallorca
Sencelles, Mallorca.

Red
100% Cabernet Sauvignon

ANALYTICS

Alcohol content: 15°
Total acidity: 5.5 gr/l
PH: 3,40
Residual sugar: <1g/l

PRODUCTION METHODS

Manual harvest in 18kg boxes and selection of grapes before entering the winery. Production in stainless steel tanks with controlled temperature (min. 22° - max. 28°) and maceration during 25 days. Malolactic fermentation
Aged in 225 litres French oak barrels for 16 months

PRODUCT PRESENTATION

Type of bottle: Bordeaux.
Capacities: 0,75l
Number of 0,75l bottles: 10.000
Bottling date: April 2025

NOTA DE CATA

Deep cherry-colored with a high layer. It has a strong varietal character, true to Cabernet Sauvignon, where ripe red fruit is refreshed by green pepper and freshly cut grass. On the palate, it remains intense and persistent

Optimum consumption temperature: 16° - 18°C.

DECLARACIÓN DE ALÉRGENOS Y ORGANISMOS MODIFICADOS GENÉTICAMENTE
Este producto contiene sulfitos en concentración mayor de 1 Omg/l, declarado como alérgeno según RD 2220/2004 de 26 de Noviembre.
No contiene Organismos Modificados Genéticamente (OMGs)

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