



**“EL CABE” CABERNET SAUVIGNON ORGANIC DOC VENEZIA - TERRA MUSA**



<b>Style</b>	Medium-Bodied Red
<b>Producer</b>	Terra Musa
<b>Category</b>	Red
<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Appellation</b>	Venezia Doc
<b>Grape Variety</b>	Cabernet Sauvignon
<b>Vintage</b>	2015
<b>Barrel</b>	Not specified by the producer
<b>Alcohol Content</b>	13,5%
<b>Organic &amp; Biodynamic</b>	Yes
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Cheese, Lamb, Mature and hard cheese, Meats, Parmigiano Reggiano, Pork, Poultry, Veal, White Meats, Cured Meat

**Winemaking:**

The vineyard features clayey, silty, and slightly alkaline soil. The yield ranges from 80 to 85 quintals per hectare. The Sylvoz training system is utilized for vine management. Grapes are meticulously selected and destemmed. Maceration occurs for 25 to 30 days at a controlled temperature of 24 to 28 degrees Celsius. During this period, pumpovers are conducted, incorporating oxygen, followed by gentle pressing. As these wines are tannic and full-bodied, aging is facilitated using a micro-oxygenator to soften the wine and enhance its elegance.

**Tasting Notes:**

This is a full-bodied wine with an intense ruby red colour that exhibits violet reflections when young, shifting to garnet as it ages. It is produced entirely from carefully fermented grapes, offering aromas of enveloping raspberry and sour cherry. On the nose, it showcases enticing, vinous, and slightly herbaceous characteristics. With ageing, the wine acquires finesse, delicacy, and harmony, developing subtle notes of violet.

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