



Brand	Cucos de la Alberquilla
Vintage	2022
Bottle capacity	75 cl
Type	Oaked red wine
Time in oak	8 months
Variety	Cabernet Sauvignon 100%
Alcohol	13,5 % by vol.
Closure	Cork
Bottling date	June 2023
Origin appellation	Jumilla, Denominación de Origen Protegida
Serving temperature	16 - 18 °C

Vineyard	The grape comes from a plot located in the center of the Marín valley (380 masl), southern subzone of the D.O.P. Jumilla. The plot is located just behind the winery. Trellis vines with drip irrigation. Double cordon royat. Limestone soil with some part of clay. High density (1.20 x 3 m).
Vinification	Destemmed bunches, uncrushed berries. Fermented in french oak foudre (5,000 l), Controlled temperature at 25 - 27 °C, wild yeasts, the "manual pump over" maceration method. The wine is aged for 8 months in a 5,000 l french oak foudre. Our goal is to make a wine with fruity flavors, a silky and round texture. Before bottling, superficial and amicrobial filtration (0.65-µm). Production: 6560 bottles.
Tasting notes	Violet color of high intensity. Fresh and attractive nuances on the nose. Aromas of wild fruits. In the mouth, great silkiness and elegance. Interesting Cabernet for its fruity character and the balance between all parts. In short, a wine with great potential for ageing but also a wine to enjoy right now.
Best served with	Mexican tacos, grilled white meats, grilled salmon/sea bass/turbot, italian pasta and cantonese food, such as dumplings.