



Cabernet Sauvignon



AREA
Barbooursville,
Virginia Appellation



GRAPES
100% Cabernet Sauvignon



ALCOHOL LEVEL
13,5% vol.



BOTTLE SIZE
750 ml

TYPE OF SOIL

Exposed to the south and located in the heart of the Barbooursville estate, the vines grow in a soil with a good structure, a clayey texture and a balanced supply of nutritional elements.

TRAINING METHOD

Spurred cordon.

PLANT DENSITY

4.000 rootstocks per hectare (1,619 an acre).
The average age of the vines is 7 years.

YIELD

75 quintals per hectare (3.3 tons an acre).

VINIFICATION AND AGEING

The process of vinification occurs in traditional fermenting devices, permitting delicate maceration of the skins in contact with the must for 23 days. Maturation lasts 14 months in barriques (50% of oak of the French Massif Central, 50% of American white oak from Missouri) followed by a further period of 6 months of fining in the bottle before release for consumption.