

EL BON HOMME - RAFAEL CAMBRA

Valencia



DO: Valencia

BLEND Cabernet Sauvignon (50%), Monastrel (50%)

WINEMAKER: Rafael Cambra

VINEYARD: _____

The 40 year-old ungrafted Monsatrell vines are planted on clay soils and the 10 year-old Cabernet Sauvignon vines grow on sandy soil. Yields are very low—only 2 to 3 bunches per plant. Altitude is 700 m above sea level.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

The grapes are hand-picked in 8kg crates. Wine is fermented at 25C for one week, and 1/3 of it is aged in new French oak barrels for 4 months. Bottled without fining or filtration.

WEBSITE: <http://www.rafaelcambra.es/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose, dark ripe fruits such as damson plums and morello cherries meld with more meaty, savoury notes and a surprising floral character. On the palate, the sweet ripe dark fruits, savoury edge and soft gentle tannins are backed up by the fresh acidity that comes from the high altitude in the Valencian Hills.