

## SABATACHA PETIT VERDOT

### DESCRIPTION

Red Oaked wine, 100 % Petit Verdot, 14% ABV

### ELABORATION

BSI is working with varieties like Petit Verdot. It has perfectly adapted to the climate and soil of Jumilla area, a privileged terroir where this variety can express its full aromatic potential and its powerful color and structure. Its production is very reduced, but also concentrated. An excellent varietal wine.

Sabatacha Petit Verdot is elaborated from Petit Verdot grapes carefully selected on the vineyards and winery. Maceration phase is very long, in order to obtain the characteristic aromas and color of this grape variety. Afterwards, the wine is submitted to a short crianza period in new French oak barrels (around six months) and then it is bottled, where all the aromas are conjugated.

### TASTING NOTES

A red intense cherry color, very lively and attractive. A very special aromas, typical from this variety, with dark fruit and acid sensations, very spicy and toast, with a touch of vanilla and oak. A very complex, full-bodied, smooth, with very mature tannins. Long-persistent and pleasant final sensation.

### GOURMET NOTES

All kind of red meats rices, spicy stew and grilled red meats, roast duck, cured pork meats, hard cheeses, foie gras and intense blue fish, swordfish.

### AWARDS

“Wine Advocate, Robert Parker”. April 2009. 88 puntos..

“Wine Advocate, Robert Parker” April 2010.90 puntos.

“Wine Advocate, Robert Parker”. June 2011. 91 puntos.

