

## TRES OSOS CABERNET SAUVIGNON. VALENCIA



**WINERY:** Tres Osos

**VARIETAL:** 100% Cabernet Sauvignon

**YIELD:** Below 5lbs/vine

**AGING:** ¼ of wine is aged in new barrels, ¼ in first use barrels, another ¼ in second use barrels, and the last ¼ is unoaked. 4 months in French and American oak casks.

Estate made and bottled

Tres Osos means “Three Bears.”

This estate is 2500 feet above sea-level in a beautiful natural countryside. The vines are planted in rocky soils rich in broken granite.

Green pruning takes place in spring, normally in the dry plots with old stocks. It involves bud snipping and the removal of unnecessary small vine shoots. Next comes a light clarification or extraction of leaves, which must be carried out with utmost care to avoid grape skin burning. In order to remove excess load on the vines, clusters with uneven bulking are cut during the second half of July.

The harvest is done manually using 40 lbs boxes. Following the on-field selection, the grapes are sent to the selection table, de-stemmed and crushed and later transferred to stainless steel vats. Only native yeasts are used and maceration lasts 20 days at a controlled temperature.

