LA JARA

ORGANIC WINE

EXIMIA
Family Selection

EXIMIA, meaning "extraordinary" in Latin, is the expression that we chose to describe the grapes used to create "La Jara Family Selection".
Each bunch is carefully selected so that they can express the true essence of the extraordinary grapes born in our organic vineyards.



ART. 752

CABERNET SAUVIGNON

TECHNICAL SPECIFICATIONS

- **VINTAGE:** 2021
- **GRAPES:** 100% Cabernet Sauvignon
- **TRAINING METHOD:** Sylvoz
- **YIELD/HECTARE:** 50 - 60 q
- **PRODUCTION AREA:** Frattina (PN) - Friuli Venezia Giulia
- **BOTTLE AGEING:** 4 - 5 mesi
- **SERVING TEMPERATURE:** 18 - 19°C
- **SIZES:** 0,75L
- **BOXING FOR 0,75 L BOTTLES:** Cases of 6 bottles

ANALYTICAL DATA

- **ALCOHOL CONTENT:** 13% - 13.5% Alc./Vol.
- **TOTAL ACIDITY:** 4,63 g/L
- **RESIDUAL SUGAR:** 2,25 g/L

VINIFICATION AND AGEING

The Pinot Noir grapes are harvested during the first half of October. Once they are received at the cellar, they are soft-pressed. The free-run juice performs the alcoholic fermentation in a stainless steel vat at controlled temperature. Once the alcoholic fermentation ends, a single racking in total absence of oxygen is performed in order to preserve freshness and aroma. Spends 2 - 3 months on the fine lees that grant the ideal maturation before bottling.

TASTING NOTES

- **APPEARANCE:** Deep ruby red.
- **BOUQUET:** Intense, with hints of red fruits such as blackberry, blackcurrant, cherry and plum.
- **FLAVOR:** Fresh, vibrant and fascinating, with delicate spicy notes of black pepper and cinnamon. Good persistence and soft fluffy tannins.
- **PAIRINGS:** Game, grilled meat, cold cuts and aged cheeses.