



# CASA — CABERNET SAUVIGNON

Our Casa range— unoaked from our organic vineyard in Gualtallary—offers outstanding freshness and drinking at its price point.

The Casa Cabernet Sauvignon is lively and easy-going on the palate, with fine-grained tannins that give it a smooth mouthfeel. It delivers aromas of delicious juicy red and black fruit notes and an underlayer of grilled green pepper. It offers a clean fruit profile and bright acidity, making it an approachable and enjoyable unoaked red wine for any occasion.

## VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes I vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:  
2023

ALTITUDE:  
1,250mts / 4,150ft above  
sea level

BLOCK:  
Finca Ambrosia 5

YIELD:  
12.000 Kg/ha  
4 ton/acre

PRODUCTION:  
4.800 bottles

SOIL:  
Limestone over  
quaternary gravels and  
sandy, from wind erosion

FERMENTATION  
VESSEL:  
Concrete vats

AGEING:  
Concrete vats

OI: 13.90%

PH: 3.62

TA: 6.18

RS: 3.75

*Visit our website:* [FINCAAMBROSIA.COM](https://fincaambrosia.com)