

Flaco Cabernet Sauvignon



Flaco Cabernet Sauvignon is a modern, approachable expression of Cabernet produced from vineyards near the town of Toledo in central Spain, 60 miles south of Madrid. All the grapes that make this wine are from the grand Malpica estate, founded in 2001. Despite the large size of this vineyard, the it is owned and managed by one family, which allows for great attention to quality and nimble innovation when experimenting with newer grapes to the region, such as Cabernet Sauvignon. With dry conditions and cool nights, the area around Toledo is well suited to growing high quality, balanced fruit, and this expression of Cabernet will make any lover of the variety very happy indeed.

WHAT MAKES THIS WINE UNIQUE?: Produced from 100% estate fruit, Flaco Cabernet offers a Spanish twist on a widely-known grape, farmed under the intense sunlight of historic Toledo. Offering just enough ripeness and a kiss of French oak, all the classic Cabernet Sauvignon flavors are here, with an approachability that can be hard to find in Old World examples.

RATING HISTORY: 2014 89 Vinous

GRAPE: 100% Cabernet Sauvignon. Vines planted in 2001. Tended in clay soil at 380 m (1,246 ft) elevation

PAIRING SUGGESTIONS: Try Flaco Cabernet with steak, alongside hearty stews, or with strong cheeses like clothbound cheddar.

VINIFICATION AND AGING: Vinified at controlled temperatures of no more than 23C / 73F, with maceration during first stage of fermentation to extract color, aromas, and flavors. After 12 days the wine undergoes malolactic fermentation and then spends 3 months in French oak barrels before bottling.

LOCATION, SOIL, CLIMATE: Located near the town of Toledo in central Spain at 380m (1246 ft) elevation. Tended in clay soil. The continental climate of this territory brings about cold nights and hot days; it is relatively dry allowing grapes to ripen well without any threats of humidity related deceases. The average temperature between April and October is 21C. (70F.) with 393 mm (15.5") of yearly rainfall.

TASTING NOTES Aromas of ripe red fruits, vanilla and pipe tobacco, with a peppery quality adding vivacity. Supple and open-knit, offering juicy raspberry and bitter cherry flavors and a hint of candied rose. Closes smooth and gently sweet, with lingering smokiness and easygoing tannins.

Vino de la Tierra de Castilla



ALCOHOL CONTENT: 14.5%

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