

Cabernet Sauvignon

Cabernet Sauvignon is a red grape variety that produces robust and deep wines, with flavors that can vary from one region to another. It is a hardy variety that can grow in a variety of climates and terroirs, and is cultivated in a wide range of wine regions around the world. Cabernet Sauvignon wines are tannic in their youth, especially when aged in oak, and often require a few years to soften before they are enjoyable to drink. With its deep color, good structure, and full body, Cabernet Sauvignon is a variety you'll surely want to try.



Varietal Name: Cabernet Sauvignon is a red grape variety, recognized worldwide for its robustness and depth.

Historical Review: Cabernet Sauvignon originated in the Bordeaux region of France and is the result of a natural cross between the Cabernet Franc and Sauvignon Blanc grape varieties. Although it is a relatively new variety, with records of its cultivation in Bordeaux dating back to the 17th century, it has become the most cultivated red grape variety in the world.

Countries and Subregions of Cultivation: Cabernet Sauvignon is cultivated in a wide range of wine regions around the world, including Bordeaux and California, which are two of the most recognized regions for this variety. In Bordeaux, it is mainly cultivated on the left bank of the Gironde River, specifically in the Graves, Médoc, and Pauillac regions. In California, the Napa Valley is particularly famous for its Cabernet Sauvignon. Other notable regions include Washington State and British Columbia in North America, and internationally, high-quality Cabernet Sauvignon wine is produced in Bolgheri, Italy, and Australia, especially in Margaret River and Coonawarra.

Viticulture Techniques: Cabernet Sauvignon is a hardy grape variety that can grow in a variety of climates and terroirs. Its grapes are small, with thick skin and a decided blue color, with a high proportion of seeds to pulp. Its thick skin results in wines of

deeply intense color, and the seeds contribute a high level of tannins. It ripens late, which is advantageous in warm climates like Bordeaux, France, and California.

Vinification Techniques: The vinification of Cabernet Sauvignon can vary depending on the region and the desired wine style. In general, after fermentation, the wine is aged in French oak barrels for up to two years. This prolonged aging process allows the wine to develop complexity and depth, while softening the tannins.

Wine Characteristics

Wine Color: Cabernet Sauvignon wines usually have a deep ruby color and sometimes intense purple due to the thick skin of the grape.

Fruit Notes: The flavors can vary from one region to another, but typically include black fruits such as blackcurrant or blackberries.

Floral Notes: Depending on the region where these wines are produced, the floral notes can be of violets, lavender, and roses.

Herbal and Vegetable Notes: Typical flavors can include fragrant tobacco, mint, green peppers, pepper, and eucalyptus.

Barrel or Steel Tanks: Typically these wines age in French oak barrels providing smoky and toasted notes, as well as clove, coffee, vanilla, cocoa, and cedar.

Notes of Organic Compounds: Depending on the region where they are produced, some wines present more rustic notes such as compost, stable or barn, leather, cinnamon and wet leaves.

Notes of Inorganic Compounds: These wines have a medium-high minerality, with volcanic notes, ashes and gravel.

Residual Sugar: Cabernet Sauvignon is generally a dry wine.

Tannins: Cabernet Sauvignon wines are tannic in their youth, especially when aged in oak, and often require a few years to soften before they are enjoyable to drink.

Type of Acidity: Cabernet Sauvignon has medium-high acidity.

Alcohol Level: Alcohol levels can reach 15% and beyond, especially in sunny regions and in hot vintages, although many Cabernet Sauvignons have less.

Complexity and Finish in the Mouth: The best Cabernet Sauvignon wines tend to have a deep color, good structure, and full body. They are tannic in their youth, especially when aged in oak, and often require a few years to soften before they are enjoyable to drink.

Pairing

Here is a list of international dishes that pair well with Cabernet Sauvignon:

Blue Cheese Burgers: The richness of the blue cheese complements the robustness of the Cabernet Sauvignon.

Grilled Lamb Chops: The strong flavor of the lamb is balanced with the tannins of the Cabernet Sauvignon.

Beef Stew: This comforting dish demands a wine with some intensity, like Cabernet Sauvignon.

Moussaka: Eggplant can be a bit bitter, but that's a good thing when paired with a tannic wine like Cabernet Sauvignon.

Filet Mignon with Balsamic Glaze: The rich balsamic glaze enhances the flavors of the Cabernet Sauvignon.

Pepperoni Pizza: The fat from the pepperoni and cheese is balanced with the tannins of the Cabernet Sauvignon.

Strong Cheeses: Strong cheeses, like aged cheddar, complement the robustness of the Cabernet Sauvignon.