

El Halcón



El Halcón ‘the Falcon’ pays tribute to the Cabernet Sauvignon grape that through time has adapted so well in so many territories. Just like the bird, Cabernet Sauvignon is a grape with no borders. It was brought to Spain by the French Bordelaise during the late 1800’s in search of vineyard land that was unaffected by phylloxera. Today some of the oldest and best vineyards are in the northern part of Spain where El Halcón comes from.

WHAT MAKES THIS WINE UNIQUE?: El Halcón comes from the family private collection and it's a pure expression of Cabernet Sauvignon.

GRAPE: This wine is made from 100% Cabernet Sauvignon grapes grown in the Sierra de la Demanda subregion of Rioja Alta. It's worth noting that it has been declassified, as Rioja regulations do not permit wines made solely from Cabernet Sauvignon.

PAIRING SUGGESTIONS: Pair this wine with grilled lamb or herb-seasoned roast chicken. Vegetarian options include tomato-based pasta dishes, vegetable stir-fries, or caprese salad. It also complements earthy flavors like portobello mushrooms and pairs well with aged cheddar or gouda. For a casual yet sophisticated choice, create a charcuterie board with cured meats, olives, and hard cheeses.

VINIFICATION AND AGING: Fermented in stainless steel tank and aged for 2 years in neutral wood vats.

LOCATION, SOIL, CLIMATE: Vines are tended in the remote and pristine valleys of the Sierra de la Demanda mountain range in north-central Spain. This region features sandy and limestone soils and is situated at an elevation of 568 meters (1,865 feet), bordering the Ezcaray National Forest.

ALCOHOL CONTENT: 14%

UPC CODE: 8437019718664

