



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

The 2025 harvest at Finca Ambrosía came early, driven by a mild winter and warm summer that accelerated the growing cycle. We completed harvest 10 days earlier than in 2024 and achieved a 24% increase in volume in Gualtallary, with fruit showing excellent health and concentration.

Our organic and precise vineyard management resulted in wines with freshness, tension, and marked varietal expression. Malbec and Cabernet stood out for their structure, while Sauvignon Blanc delivered a mineral profile that faithfully reflects the identity of our terroir.

CURRENT VINTAGE:
2025

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

BLOCK:
Finca Ambrosia 5

YIELD:
12.000 Kg/ha
4 ton/acre

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

FERMENTATION
VESSEL:
Concrete vats

AGEING:
Concrete vats

OI: 14.4%
PH: 3.5
TA: 5.70
RS: 2.46

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