



**VARIETY:**

100% Cabernet Sauvignon.

**ORIGIN:**

Our selection of vineyards provides grapes with finely integrated characteristics that produce a great Cabernet Sauvignon. Smooth and concentrated with intense fruit aromas well balanced with the oak.

**HARVEST:**

Manual and machine harvesting.

**VINIFICATION:**

Fermentation was done in low volume stainless steel tanks to ensure optimum extraction. The maximum temperature during fermentation was 28°C and after fermentation the wine was kept in contact with the cap for 10 days.

**ANALYSIS:**

A°: 14.2 %  
TA: 5.01 g/L (C4H6O6)  
pH: 3.54  
RS: 2.51 g/L

**TASTING NOTES:**

*Intense red fruit aromas with cassis and vanilla notes. Luscious wine with elegant, sweet tannins and a lovely long finish.*

*Serving Suggestion: Ideal for accompanying meats such as filet steak or duck, as well as mature cheeses. Serve preferably at 17-18°C.*