

35° SOUTH

Cabernet Sauvignon 2013



Grape variety: 100% Cabernet Sauvignon

Origin: We use a selection of top quality grapes from our best vineyards in the production of our Cabernet Sauvignon. These grapes have excellent characteristics and ensure an intensely fruity, concentrated and smooth wine, complemented by touches from the oak.

Climate: The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

Harvest: Harvesting was carried out by hand and machine.

Winemaking process: Fermentation took place in low-volume stainless steel tanks, helping to bring about an optimum extraction of aromas and color. The maximum fermentation temperature was 28°C.

Analysis:

Alcohol: 14.5%

Total acidity: 5.1 g/L

pH: 3.6

Residual sugar: 2.0 g/L

TASTING NOTES: The wine is intense and fruity, with the bouquet combining ripe red fruit and fresh notes. Concentrated on the palate with sweet and elegant tannins, it has a pleasantly persistent finish.

SERVING SUGGESTIONS: Serve between 17°C and 18 °C with meats such as steak and duck. It also goes very well with mature cheeses.