

N°02

CABERNET SAUVIGNON

VINIFICATION

The grapes are hand-harvested to preserve the optimum freshness of the fruit. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45-50°F. Fermentation lasts for 10 to 15 days.

COLOR

Ruby red.

NOSE

Dark fruits emboldened by black pepper create an invitingly fruit-forward nose.

PALATE

A lush mouthfeel of redcurrant and cherry, followed by a balanced and silky finish.

ANALYSIS

Alcohol: 13.5 %pH: 3.27RS: 1.8 g/ITA: 6 g/l

SERVING SUGGESTIONS

A wonderful match for red meat, lamb dishes and robust vegetarian entrees.

