

CLASSIC CABERNET SAUVIGNON 187.5ml



Denomination of Origin: Central Valley

Vintage: 2016



Grape Variety: 100% Cabernet Sauvignon



Type: Medium-bodied

Colour: Bright, clean and intense red



Aroma: A fruity nose with aromas of plum and berries and hints of cocoa

Palate: Pleasant medium bodied wine with well-blended

tannins in the finish

Pairing: An excellent choice for all kinds of barbecued meats, pepperoni and spicy sausages - a sure bet would be fillet or steak cooked in a light pepper sauce



Winemaking: Wine conserved on its lees in stainless steel vats for 2-3 months before blending and bottling



Climate: Warm temperate climate – Mediterranean Soil: Shallow alluvial soils of sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix



Vineyards: Vine age 8 years old Management: Vine trellis system

Yield: 16/tons per hectares

Alcohol	Total Acidity	рН	Residual Sugar
13.0%	5.5 g/lt.	3.0	4.5 g/lt.

