



WINEMAKING

When the grapes reached the winery, they were destemmed, crushed and put into stainless steel tanks. Then they were fermented with selected yeasts for 7 days at a controlled temperature of not more than 28°C. Brief pump-overs were used to retain the smoothness of the wine and keep the cap of skins moist. The wine was racked off before the fermentation ended to ensure that the finished wine was smooth and aromatic. After the fermentation, the wine was aged in contact with oak for 3 months.

TASTING NOTES

Appearance: Deep ruby colour.

Nose: Aromas of red fruit, like cherries and cassis perfectly combined with notes of vanilla and chocolate.

Palate: This wine is notably fresh and has medium body and a long, pleasant and fruity finish.

PAIRING SUGGESTION

Ideal with roast red meat like lamb, duck and game, semi-mature cheese and dark chocolate.

SERVING TEMPERATURE

15 – 18°C.