

# Origini Cabernet Sauvignon

Grapes: *Cabernet Sauvignon*

Vintage: 2015

Vineyard: *Dealu Mare*

Type: *Dry - 3,76 g/l*

Alcohol: *14% by vol.*

Quality designation: *D.O.C - C.M.D.*

Total acidity: *5,35 g/l*



## Vinification details

Due to the climate and the winemaker's care, this wine has developed unique qualities. The must was obtained from grapes picked at the end of the harvest period, using the gravitational method (no compression), and was fermented for over 15 days traditionally. After the winemaking process, the wine was aged in oak barrels for approximately 12 months, followed by a stage of bottle aging, to perfect the typical varietal bouquet.



## Tasting notes

Dark ruby red wine, with cherry flavors and fine tobacco notes. Full-bodied, with an intense palate of black fruits and vanilla, with a good balance between soft, natural tannins and those obtained from the oak wood. This wine has a high potential for bottle aging.



## Food pairing suggestions

Best served together with beef or venison steak, marinated in red wine and accompanied by slightly sweet flavors.



## Serving temperature

We recommend serving this wine at 18-20°C.



2012 Vintage  
GOLD - Berliner Wein  
Trophy 2015



2012 Vintage  
SILVER - IWSG Hong  
Kong 2015



2012 Vintage  
BRONZE - Int. Wine &  
Spirit Competition 2016



2011 Vintage  
GOLD - Mondial de  
Bruxelles 2014



2011 Vintage  
GOLD - Berliner Wein  
Trophy 2013

