

Premium Cabernet Sauvignon

Grapes: *Cabernet Sauvignon*

Vintage: 2016

Vineyard: *Dealu Mare*

Type: *Dry - 2,36 g/l*

Alcohol: *14,5% by vol.*

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

Total acidity: *5,39 g/l*



Vinification details

The Cabernet Sauvignon grapes are usually the last ones we harvest from our vineyards. We picked them only after they had reached an optimum level of maturity. Specially selected yeast was used to extract maximum aromas and flavors. The grapes were left on the skins to ferment for 15 to 25 days. This special wine was produced from a harvest of a maximum of 8 tones/hectare. After fermentation was completed, 50% of the wine was aged for 6 months in new American oak barrels.



Tasting notes

Dark ruby color, with interesting aromas of black cherries and bell pepper on the nose. It is a full-bodied wine, with very good balance and a fruity taste of bitter cherry joined by typical woody accents.



Food pairing suggestions

Great when paired with red meats. Try this wine with beef or pork steaks with mushrooms and cauliflower purée.



Serving temperature

This wine is best served at a temperature of 18-20°C.

