

Premium Zenovius

Grapes: *Cabernet Sauvignon, Shiraz*

Vintage: 2016

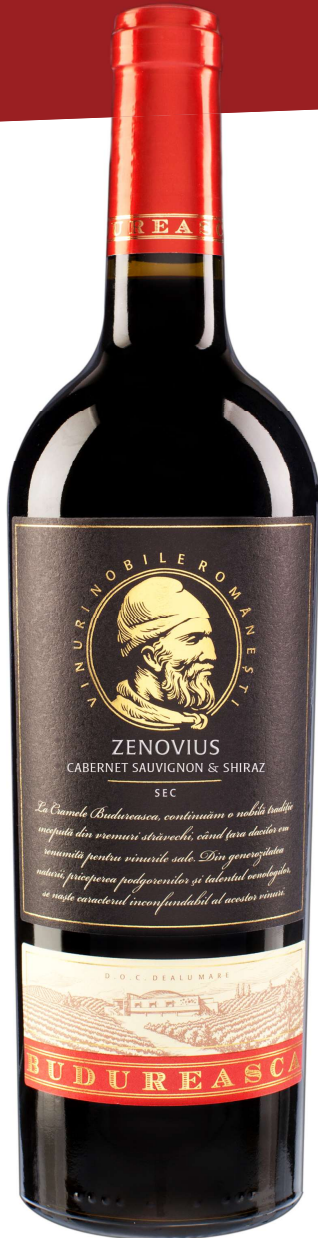
Vineyard: *Dealu Mare*

Type: *Dry - 1,30 g/l*

Alcohol: *14,5% by vol.*

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

Total acidity: *5,42 g/l*



Vinification details

This wine is a very good blend between Cabernet Sauvignon and Shiraz grapes grown in our vineyards in Dealu Mare. The Cabernet Sauvignon grapes (80%) were vinified separately from Shiraz (20%). We picked them later, to achieve more consistent wines. The grapes were selected and sorted to obtain the required quality in the final wine. 40% of both wines were aged in American and Romanian oak barrels for 12 months. It has good bottle-aging potential.



Tasting notes

Dark ruby color, with complex notes of blackberry and spices on the nose, and with fine oaky accents. This wine has a very nice taste of black forest fruits, with well-integrated tannins and a long, silky finish.



Food pairing suggestions

Enjoy this wine with a variety of dishes based on beef, pork, wild boar or venison, served with slightly acidic sauces.



Serving temperature

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



2014 Vintage

SILVER - Int. Wine & Spirit Competition 2016



2014 Vintage

SILVER - Mondial de Bruxelles 2016



2013 Vintage

SILVER - Mondial de Bruxelles 2015



2013 Vintage

SILVER - Berliner Wein Trophy 2015



2013 Vintage

BRONZE - Decanter World Wine Awards 2015

