

Vine in Flames Cabernet Sauvignon

Grapes: *Cabernet Sauvignon*

Vintage: *2018*

Vineyard: *Dealu Mare*

Type: *Dry - 2,68 g/l*

Alcohol: *14% by vol.*

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

Total acidity: *5,15 g/l*



Vinification details

The Cabernet Sauvignon grapes are among the last ones to be picked from our vineyards in Dealu Mare. We only cut the grapes after they had reached their full maturity. This wine was produced from a harvest of maximum 8 tones / hectar. We fermented the grapes from 15 to 25 days in stainless steel tanks. After completing the fermentation, 40% of this wine was aged in American oak barrels for 6 months.



Tasting notes

This is a dark ruby wine, with pleasant aromas of black cherries and tobacco on the nose. Full-bodied, with great balance and a rich, complex taste of blackberries and black cherries. The tannins are very well integrated into the wine, making for a great tasting experience.



Food pairing suggestions

It pairs amazingly well with red meat steaks. Try this wine with a juicy, medium-rare ribeye steak and grilled sweet potatoes on the side.



Serving temperature

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



2018 Vintage

SILVER - Korea Wine
Challenge 2019

