



CABERNET SAUVIGNON RESERVA, 2011

- Region: Laixi, Shandong, China
- Grape Variety: 100% Cabernet Sauvignon
- Alcohol: 14% vol.
- pH: 3,36
- Residual Sugar: 4,6 g/l
- Total Acidity: 5,6 g/l

SOIL-CULTIVATION

The soil is rich in sand and gravel, no insecticide or pesticide, few treatments (depending on weather), small amount of organic only fertilizer, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvest to promote grape maturation. 100% Manually harvested in October

VINIFICATION

In stainless steel tanks. Cold maceration of 1 week at 15 degrees, alcoholic fermentation and hot maceration at 28 degrees for 21 days. Ageing 9 months in tanks with French wood staves

AWARDS

- Gold Awards, CWSA, Best Value 2013
- "Master' Recommendation", Chinese Wine Summit 2014
- Bronze Medal, Wine100 Challenge 2013
- Bronze Awards, Wine in china, top 100 wines evaluation of 2014

Winemaker Notes: Marc Dworkin

- » COLOR: Red fruit juice
- » AROMA: Complex nose, with vanilla and menthol aromas.
- » TASTE: The medium-bodied mouth is having much more structure, due to the French barrels ageing.
- » CELLARING POTENTIAL: Easily 3 - 5 years

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