



CABERNET SAUVIGNON RESERVA, 2012

- Region: Laixi, Shandong, China
- Grape Variety: 100% Cabernet Sauvignon
- Alcohol: 14% vol.
- pH: 3,33
- Residual Sugar: 4,2 g/l
- Total Acidity: 5,7 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 8 days at 15C alcoholic fermentation with controlled temperature at 26C about 5days and last hot maceration at 28C for 15days. Ageing 11 months in French wood barrels.

AWARDS

- Bronze Medal, Asia Champion Sommeliers Wine Awards & Asia Independent Wine Critics, 2014
- Bronze Medals Awards, CWSA, Best Value 2014
- Bronze Awards, Wine in china, top 100 wines evaluation of 2014

Winemaker Notes: Marc Dworkin

- » COLOR: An intense, purple-colored
- » AROMA: Rich and concentrated aromas, with a ripe, fruity and outstanding smell, completed with an elegant and subtle oak aroma.
- » TASTE: Strong body, full balanced and compact, with a very good structure and long finish
- » CELLARING POTENTIAL: Easily 3 - 5 years



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