

DE TOREN **FUSION V 2012**

Release date: November 2014

TASTING NOTES:

The nose boasts bold aromas of blackberries and blueberries with an underlying darker side of leather, mocha, and a hint of cedar.

The pallet exudes opulence, sophistication, and power with strong, but finely knit tannins that follow into flavours of licorice, black cherry, cedar and berries. Soft, sultry and sexy on the palate. Extremely concentrated with great purity, intensity and balance. The long finish ends with a blast of sweet black fruit. The wine will only improve with age.

DECANTING:

To release all the flavours please decant at least one hour before consumption. It is recommended to serve this wine at optimal temperature (15-18 degrees Celsius).

VARIETIES:

Cabernet Sauvignon	56%
Malbec	15%
Merlot	10%
Cabernet Franc	10%
Petit Verdot	9%

ANALYSIS:

Alcohol	14.5 % vol
Sugar	2.9 g/l
Acidity	5.7 g/l
pH	3.57

MATURATION IN BARRELS

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 50% new and 50% second fill, 225 Liter Oak barrels. Ninety percent French Oak and Malbec had the benefit of American Oak.

AGEING POTENTIAL

If stored in optimal conditions, this wine should last 10 – 15 years.

PRODUCTION

1865 btls x 375ml
1038 btls x 1,5L Magnums
3661 x 12 cases x 750 ml