

La Jeunesse

DÉLICATE

VINTAGE: Non-vintage: (Cabernet Franc, Merlot and Cabernet Sauvignon (2012) is carefully matured in third fill French oak barrels for twelve months. The 2013 Malbec is fermented without skin contact and aged in Stainless steel tanks to retain the primary fruit aromas and freshness of the wine.

TASTING NOTES:

Imagine the sensual pleasure of fresh, ripe, red strawberries combined with rose petals, marshmallows and the mystical aroma of cinnamon. The gentle tannins and delicate balance of acidity gives this wine its unique character of being fresh, youthful and light. The flavours are playful and mischievous in the mouth with a lingering, lazy aftertaste.



ANALYSIS:		Cultivars:	
Alcohol	14%Vol	Malbec :	44%
Sugar	3.09 g/l	Cabernet Franc:	31%
Acidity	5.0 g/l	Merlot :	14%
pH	3.51	Cabernet Sauvignon :	11%
VA	0.52		

MATURATION/PROCESS:

Cabernet Franc, Merlot and Cabernet Sauvignon is carefully matured in third fill French oak barrels for twelve months. The Malbec is fermented and aged in Stainless steel tanks to retain the primary fruit aromas and freshness of the wine.

SERVING SUGGESTION:

LA JEUNESSE DELICAT should be enjoyed immediately, due to the low tannins. We want wine-lovers to enjoy the freshness we intended from the beginning.

The wine should be served slightly chilled (10-12 Degrees Celsius)...perfect for an aperitif, lunchtime with salads, mezze/cheese platter, picnics or just sitting at the pool in the summer sun! Light dinner style meals such as pasta, white meat and seafood will compliment this wine.

PRODUCTION:

Low volumes will always be maintained and therefore it will never have a huge commercial/retail presence.

Only 1500, 12 bottle cases produced