

DE TOREN “Z”

2012

Release date: July 2014

TASTING NOTES:

A seductively perfumed nose, boasting aromas of vibrant youngberry, rich black cherries, and layered clove spice finishing off with subtle “Herbs de Provence” on the nose. The wine has a rich, dense, almost purple, plum colour.

On the palate, the well-integrated flavours of juicy blackcurrant and black cherries evolve into a soft, elegantly sweet finish. The wine impresses with ripe, creamy tannins coating your whole mouth and ending of with a striking minerality.

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:

Merlot	38%
Cabernet Franc	25%
Cabernet Sauvignon	19%
Malbec	10%
Petit Verdot	8%

ANALYSIS:

Alcohol	14.5% vol
Sugar	2.8 g/l
Acidity	5.6 g/l
pH	3.56

MATURATION IN BARRELS

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 225L French and American Oak. Malbec had the benefit of American Oak.

AGEING POTENTIAL

If stored in optimal conditions, this wine should last 8 -10 years.

PRODUCTION

525 bottles x 1,5L Magnums
2673 x 12 cases x 750 ml