

**CABERNET SAUVIGNON
MERLOT 2009**
D.O.C. Mehedinți Corcova

Grapes: Cabernet Sauvignon 50%, Merlot 50%

Alcohol: 13.8%

Residual sugar: < 2g/l

Origin of grapes: Jirovel Farm, Jirov Village,
Corcova Commune, Mehedinți County

Terrain: Brown luvic.

Exposure: South

Altitude: 250-300 m

Density of plantation: 5.555 plants/hectare

Harvesting period: September

Fermentation: Fermentation at a controlled temperature,
5 days pre-fermentation and maceration
to extract flavors and colour

Maturation: 50% volume - 12 months in French oak barrels,
50% volume - 12 months in stainless steel tanks

Production: 70,000 bottles

Serving temperature: 18° C

Colour: Deep red with violet reflections

Tasting Notes: Fine nose, spicy notes, aromas of tree bark and animal skin,
fruits preserved in alcohol. Allow to be decanted half an hour before serving

On the palate the attack is supple with delicate tannins and an aftertaste of mint

Recommended dishes: Red meat and mature cheeses

