

**CABERNET SAUVIGNON
/ MERLOT 2008**
D.O.C. Mehedinți Corcova

Grapes: Cabernet Sauvignon 50%, Merlot 50%.

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

Alcohol: 13,5%.

Exposure: south.

Altitude: 250-300 m.

Density of plantation: 5.555 plants / hectare.

Harvesting period: September 2008.

Fermentation: controlled temperature fermentation,
3 days pre-fermentation maceration to extract
flavors and color.

Production: 58.000 bottles.



Serving temperature: 18 degrees C.

Recommended glass: large cup glass,
narrow towards the end so as to catch the bouquet.

Tasting Notes: With notes of berries, pepper and nuts.

It deserves to be decanted for half an hour.

In mouth, the attack is supple, spicy and fresh with notes fruitful.

Fine tannins permit a final smooth taste sensation.

Recommended dishes: Red meat, ripened cheese.