

De Toren Z 2008

Approach on the nose of this Cabernet Sauvignon based blend shows elegance with hints of sweet candy floss and cacao. The intense colour is followed by an aura of liquorice, black chocolate and blackberries. Mull this wine on your palate and it reveals well balanced tannins combined with carefully extracted oak is which gives the wine the structures and depth to become even greater with careful cellaring. River rock minerality combines with sweetness and ensures a lasting impression after a sip of this milk made for angels.

A wine to be paired with robust meats and aroma filled meat dishes. 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).

variety : Merlot | 45% Merlot, 27% Cabernet Sauvignon, 15% Malbec, 7% Cabernet Franc, 6% Petit Verdot

winery : De Toren Private Cellar

winemaker : _

wine of origin :

analysis : alc : 14.5 % vol rs : 2.07 g/l pH : 3.55 ta : 5.82 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : If stored in optimal conditions, this wine should last 10 - 15 years.

in the cellar : 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.

