

De Toren Z 2010

Rose petals, plum and blueberry abounds on the nose which leads to a frisky and well integrated acidity that brings freshness to the taste of this elegant wine. Soft, firm well rounded tannins blend well with delicate notes of cinnamon. The first impression is very much that of Merlot. The nose complements the mouth feel in structure and freshness.

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 | 56% Merlot, 24% Cabernet Sauvignon, 14% Cabernet Franc, 4% Malbec, 2% 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 8 - 10 years.

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

