

# PRIVATE COLLECTION

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CAREFULLY CRAFTED

*Specially selected grapes were harvested at full ripeness of 24.5 °B. The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 28 - 32 °C. The wine was matured in new 300l oak barrels for 26 months before being blended and bottled.*

## TASTING NOTES

Dark, ripe and intense with a firm tannic backbone and plenty of blackberry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

## CLIMATE

Mediterranean climate with moderate, dry summers and cold, wet winters. The annual rainfall is approximately 600 – 800 mm.

## FOOD PAIRINGS

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

## SOIL

Deep red, hutton and clovelly soils.

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ALCOHOL VOL: 14.50 %

PH: 3.36

TOTAL ACIDITY: 6.20 G/L

SUGAR: 2.79 G/L

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