



Cabernet Merlot “Haut de gamme” 2017 (0,75 l) dry aged red

Wine is produced by the technology of whole berries fermentation in 100-year-old oak vinificators, and aged for 15 months in new French barriques with ceramic firing.

Aromas and Flavours: The nose is multifaceted, with dominant tones of oaking (coffee and mint), cherries, dried fruits, and pear notes. On the palate, you pick up elegant and deep, with moderate tannins, tones of red berries, and a rich, long finish.

The potential of aging in the bottle: 7-9 years from the vintage year

Serving temperature: from +16 to +18 °C

Production: 12,300 bottles

