

## Heritage Cabernet Sauvignon 2016 Grand Reserva



A special semi-dry red wine produced from 100% carefully selected grapes of the Cabernet Sauvignon variety. The wine is characterized by a deep ruby red color with dark purple hues. The curiosity about this wine is the natural crop reduction resulting in partial dehydration of the grapes on the vine itself. The 30-months ageing process that takes place in new American and French oak barrels results in an intense, ripe and complex nose of dark berries purée, discrete vanilla, licorice and spice hues. The taste is rich, full-bodied and exceptionally bold, with a soft tannin structure and harmonic acids, and with a long-lasting fruity-chocolate aftertaste. The extended bottle ageing period under appropriate conditions, will add even more complexity to this wine.

The recommended serving temperature is 15-18°C.

This wine is perfectly combined with red meat specialties, game in piquant sauce, selected aged cheese.

Decanting prior to serving is recommended.

**Alcohol:** 16.1% by Vol.

**Bottled:** June 2019