



## Ten Barrels Cabernet Sauvignon 2016 Reserva

This premium red wine, produced from the Cabernet Sauvignon variety, is defined by a deep ruby red color with dark red hues. A genuine reserva wine with a recognizable, ripe and abundant nose with a fruity and spicy character. This wine unveils dark berries combined with liquorice, dark chocolate, roasted coffee and mint, complemented with vanilla and spice tones. The complexity of this wine is a result of the 23-month ageing process in new French and American oak barrels. The taste is full-bodied, harmonious, with a solid structure, impressive and soft tannins and with a long and pleasant aftertaste which marks this wine with a particular charm and with a several year bottle ageing capacity.

This wine is best served at 16-18°C. It is perfectly combined with meat specialties, especially with beef steak in a green pepper sauce or game in a spicy sauce.

Alcohol: 15.7 % by Vol.

Bottled: November 2018