

## Cabernet Sauvignon 2004 Barrique



Produced from carefully selected Cabernet Sauvignon grapes. With a deep and dark red color, this is a complex, full-bodied wine with a dense, ripe and concentrated fruity character. The twelve months of aging in new 225l French, American and Hungarian oak barrels integrate the subtle coffee, tobacco, cedar and vanilla aromas. It has a long, elegant and polished taste of ripe and succulent black forest fruits, soft tannins and a unique silky character. Its excellent structure will ensure the development of the further complexity through a careful medium-term cellaring. During the maturation this wine may have slight sediment, which is quite common in high quality unfiltered wines produced by a traditional method.

Enjoy the wine with red meat specialties, game, strong cheeses and with a variety of flavorful spicy cuisines.

Serving temperature: 16-18°C. Decanting prior to serving is recommended.

Bottled: December, 2005

AWARDS: Agrofood 2007, Gold