



LES COTEAUX CABERNET SAUVIGNON 2017

VINTAGE CONDITIONS

Cold nights and dry weather conditions produced grapes that were very healthy, with good analyses and colour. Wines with vivacity and fine flavour were produced.

THE HARVEST AND VINIFICATION

The Cabernet sauvignon grapes were harvested at full ripeness from the 17th of February to the 2nd of March 2017. At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a stainless-steel fermentation tank where there followed cold maceration where after it was inoculated with a selected yeast strain to start the alcoholic fermentation. During the fermentation on the skins the wines were pumped over gently at regular intervals to extract the desired colour and flavor.

Upon completion of the of the alcoholic fermentation the wine rested on the skins for up to three weeks before being removed and the skins pressed dry in a basket press. Thereafter the wine went through Malo-lactic fermentation in a tank and when this process was finished the wine was removed to French oak barrels for ageing.

The 2017 Cabernet sauvignon spent 18 months in barrels during which time it harmonized with the wood and stabilized its tannin structure.

THE WINE

This wine displays a youthful, dark garnet colour and shows no sign of ageing yet. Aromas of ripe, red cherries and stone fruit are abundant. Herbal notes and light almond scents add to the palate of flavours.

In the mouth the wine fills out giving a sumptuous, juicy impression which endures on the aftertaste. The tannins are soft and well-integrated, and the finish provides more stone fruit character and delicious dryness.

The wine has an alcohol of 14,2%, acidity of 5,1 g/l, pH of 3.63 and residual sugar of 4,0 g/l.