



*ALIRA Cabernet Sauvignon
2010*

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New vineyard 1st vintage. Cabernet Sauvignon 100%.

13.5% vol. alc.

Winemaking

The grapes are hand-picked, then carefully selected on sorting tables. Cold maceration of whole berries is performed from 5 to 8 days at 16 °C. Alcohol fermentation (100% with addition of selected yeast strains) is controlled at 26-28 °C during 8-10 days, followed by maceration from 5 to 8 days in thermo-regulated tanks.

Barrels

Ageing in 50% One year, 50% Two years old French oak barrels for about 10 months.

Production: 17 900 bottles.

Taste

This wine shows a great purple red color, a lot of red fruit aroma and some vanilla-menthol nuance in the nose.

The mouth is full bodied, with woody tannins in its middle, and ending with some raspberry flavors.

Serving tips

Please scan the code on the back label or visit our site for updated serving tips

Awards

Not submitted yet.