



CABERNET SAUVIGNON 2016

VESZTERGOMBI CELLAR 

DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **100% Cabernet Sauvignon**

Sugar / alcohol content: **0 g/l 13 %**

Terroir, vineyard: **Szekszárd wine region, Szarvas crest, Bodzás vineyard**

Training system: **Cordon**

Harvest: **Hand harvested**

Technology: **Controlled fermentation in stainless steel tank, oak maturation for 12 months in large casks.**

Quality level: **Classic label, medium level**

Temperature: **14–18 °C**

Food pairing: **Mature, hard cheese (pecorino, cheddar, emmentaler, Danish blue cheese), venison and mushroom dishes.**

Description: **Complex nose and palate enhanced with notes resulting from oak ageing. Due to its structure it is also possible to keep in bottle for a prolonged period of time.**

Available quantity: **10.000 BOTTLES**

Ex cellar price: **EX CELLAR PRICE UPON REQUEST, RETAIL PRICE 8 EUROS**

