

# ALTAR

2015

RED WINE



100% - Cabernet Sauvignon.



October 2015.



Separate manual harvest of two different vineyards located in our single-estate vineyard. Cold maceration for one week at 8°C before the alcoholic fermentation, followed by a malolactic fermentation with fine lees in new French oak barrels.



Aged for 18 months in French Allier oak barrels.



Minimum 60 months of aging in bottle.



3502 bottles.



16°C-18°C. (60° - 65° F)



Deep dark garnet-red color.



Complex on the nose, this wine expresses some elegant aromas of wild fruits, along with some notes of spices and cedar.



Elegant, fine and silky on the palate. This is a well-balanced and round wine showing a great harmony with a long and persistent finish.



Grilled meats, cured cheeses, nuts, Japanese cuisine, black rice dishes, octopus, and chocolate desserts.