

# **Cabernet Sauvignon**

**Brand name:** TETRAMYTHOS CABERNET SAUVIGNON

**Vintage:** 2010

**Region:** Aegialia (Ano Diacopto)

**Grape variety:** CABERNET SAUVIGNON

**Alcohol level:** 14.1%

**Density:** 0.9930

**Ph:** 3.41

**Total acidity:** 6.7 g/lit

**Residual sugars:** 2.9 g/lit

**Volume of bottle:** 0.75 lit

## **Description,of vineyards,wine & winemaking process:**

Wine produced from grapes of organic farming. Two vineyards one of 0.6 ha at 450 metres altitude(for alcohol&richness) and one 0.6 ha at 800 metres for the flavour and the elegant character. Bushvines 11 years old, cultivated in clay& limestone soil, provide us with low yield high quality grapes with significant high acidity..Extraction for 4 weeks in wooden(oak) tank. Use only the free run must. Fermentation at 28C. Oak ageing in 225lit casks for 30 months. Bottled unfiltered without tartaric stabilization.

Wine with deep red colour, small red fruit, herbs, pepper, black chocolate and smoke flavours. Foul mouthfeel with round tannins. Aged up to 15 years.  
Ideal for red meats, game and yellow cheese.

Grape Variety : Cabernet Sauvignon

Characteristics : Deep red colour, small red fruits, herbs, pepper and vanilla flavours.

Combination: Ideal for red meats, game and yellow cheese.

Best served at 17o-19o C. Aged after long years.