



Cabernet Sauvignon 2017

First vintage 2005

Grape variety

100% Cabernet Sauvignon

ABV 13,5%

Soil type

High dark clay content.

The vineyards are located at an altitude of 140–145 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2017

Rainfall for the year was 596.5 mm, half of which fell in the two rainy months of April and July. Duration of the frost-free period – 268 days.

The absolute minimum temperature for the year was -17°C. The average temperature of the warmest month was +30°C (August).

Harvest

Hand harvested 1 to 4 October 2017

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

The pulp was macerated in *concrete vats* for eight days at a controlled temperature of 24–27°C.

Fermentation – 13 days.

Delicate pressing in a Bucher Vaslin membrane press after maceration.

Malolactic fermentation for two weeks after alcoholic fermentation.

Aged for 18 months in 225-litre Vicard and Radoux French oak barriques. Then aged and rested in steel vats.

Natural clarification by long-term storage, without fining agents.

Bottled 29/11/2022, 24/08/2023

Bottle ageing – from three months.

Produced 24,500 bottles.

Tasting notes

A self-contained and pedigree wine with excellent development potential. The complex, multilayered aroma reveals notes of dark berries and tones of freshly ground allspice and leather. Mature, full-bodied on the palate, with velvety tannins, soft acidity and berry notes in the long finish.

Serve at: 15–18°C.

Serve with: grilled red meat, roast veal, aged hard cheeses.

Recommendation: aerate.

