



## Les Cabires Rouge

This wine is the product of rigorous selection of the finest grapes of Cabernet Sauvignon, Grenache, Syrah and Cinsault. The exceptionally favorable climate of the vineyard and the exclusive manual grape harvest provide Les Cabires Rouge with its very own constitution and unique bouquet.

The vines are planted on terraces; and consequently the grapes are handpicked during the harvest season, which is softer on the vines and helps with the quality control, such as dismissing under ripe or rotten grapes.

The sorted grapes are quickly de-stemmed and crushed. With our minimal intervention model of wine making, the must (or juice) can begin fermenting naturally within 6-12 hours. After around 3 weeks of fermentation, maturing of Les Cabires Rouge takes place naturally by allowing the wine to rest in stainless tanks to undergo the malolactic fermentation. The wine is then directly bottled.



### **Technical Information**

**Year:** 2018

**Grape variety:** 20% Cabernet  
Sauvignon - 10% Grenache - 60%  
Cinsault - 10% Syrah

**Fermentation:** In stainless steel tanks

**Aging:** N/A

**Alcohol content:** 13.5%

**Serving temperature:** 12-18°C