

Réserve Du Couvent

Grape varieties

Cabernet-Sauvignon, Syrah, Cabernet Franc.

Winemaking

100% stemmed, the wine is vatted for 12 to 15 days after alcoholic fermentation at 26 to 30°C. The drawn-off wines and presses are separated, after which the malolactic fermentation takes place.

Maturing

When the racking-off and addition of sulphites are over, the noble grape varieties are matured in oak casks while the other varieties mature in vats. After 12 months of maturing, the wines are blended, fined and bottled.

Taste

This wine with its dark ruby-red colour, joins finesse and elegance with the aroma of wood and vanilla, and supple, pure and round tannings give it length and persistence on the palate. It can be drunk when bought or kept for 3 to 5 years in a good cellar.

Serving

Its structure allows it to accompany red meat and small game.

To be served at a temperature of 15 to 18°C depending on the season.



R\$ 66,90

Prova da safra 2010 na Interfood Road Show, Curitiba 19/03/2014.