

Domeniile  Adamclisi



AMFORA

Cabernet Sauvignon - Cuvée Charlotte 2013 Sec

GRAPE VARIETY: 100% Cabernet Sauvignon

HARVEST: 2013

ORIGIN: Geographical Indication Colinele Dobrogei

FEATURES: Hand picking harvest in 20kg crates –
Sorting table

ALCOHOL: 13% vol.

AGEING: 4 months in new American oak barrels and
10 months in bottle.

TASTING NOTES:

Colour: Ruby-red, bright, clear.

Nose: Exquisite. Strong full nose with a perfect
combination between wood aromas (butter,
vanilla, milky coffee, cinnamon, bark and
almonds) and primary flavors with
black and red fruits aromas (blackcurrants
and cherries)

Palate: Complex, elegant, intense, with velvety
tannins and pleasant long-lasting aftertaste.

SERVING SUGGESTIONS:

The optimum drinking temperature is 16 -18°C. It is
recommended to be served along with red meat dishes,
roasts and fine cheeses.

Silver Medal Concours Mondial Bruxelles 2015



LOGISTICS DATA:

Bottle: Bordolese 750ml / Cork: Natural 1st quality;

Bottle barcode: 5940029950885 / Measures (mm): Diameter 75 height 300;

Box 6 bottles - measures (mm) : 307x258x162, weight:7.70kg / Palet 800X1200X1550 /660kg /84 boxes /504 bottles

Safra 2013. Jantar MSC Ópera em 26/10/2016.