

## VILLARD

FINE WINES

## Grand Vin L'ASSEMBLAGE | 2013

## TECHNICAL DATA

- VARIETY: Cabernet Sauvignon 62% | Cabernet Franc 16% | Syrah 13% | Merlot 7% | Petit Verdot 2%
- $\gg$  HARVEST: By hand
- $\gg V_{INIFICATION}$ : This wine is the result of various essays tested with different varietys with different vinifications. Some where vi-
- nified in barrels and others in stainless steel tanks. After fermentation the wine was mostly aged in barrels for 12 months. Only the best barrels were selected to make the final assemblage.

COLOR: Deep burgundy red.

- $\gg$   $A_{ROMA}$ : Tones of leather, red berries, black pepper and oak. Aromas of ripe red berries and spices.
- TASTE: A structured and fresh fruity start with balanced fruit, mature tannins and a smooth long finish.
  - AGEING: Although perfectly balanced for current drinking, further bottle ageing would yield an even more complex wine.

*ALCOHOL:* 13.5%

- ≫ Cork: Natural
- $\gg P_{ACKAGING}$ : Packaged in a 750ml Bordeaux style punted bottle.

Safra 2014. Decanter Wine Day, Hotel Radisson em 28/06/2017.

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