



WARLORD 2017

A blend of 55% Cabernet, 24% Malbec, 21% Petit Verdot, all sourced from the Estate. Each component was fermented separately in small batches with manual punch downs being done every 2 hours during fermentation. The skins were left on the wine for 3 weeks before being basket pressed. Ageing took place for 24 months in 225L French oak barrels with composition of 40% new, 40% 2nd fill and 20% 3rd fill.

ALC 14%	RS 3,32g/L	VA 0.76g/L
PH 3.41	TA 6.48g/L	TSO2 93mg/L

Dark, intense ruby colour while the nose shows complex smokey and savoury notes, both dark and red fruits, vanilla, dark chocolate and liquorice. Aged for 24 months in selected French oak, the palate is bold and round with a grippy yet elegant tannin and showcasing plums, malberries and blueberries as the primary fruits.

Awards: Tim Atkin | 92 points

<https://cavalliestate.com/>

Safra 2016. Jantar em 30/10/2020. Cantinho do Eisbein.