


# vilafonté

## ‘series c’

% Cabernet Sauvignon	82%	
% Merlot	9%	
% Cabernet Franc	7%	
% Malbec	2%	
% New French Oak	54%	
% Alcohol	14.5%	
Production (barrels)	55	

### Zelma's winemaking notes

#### “Potent and rich”

The wines' aromatics are intense and deep, needing time in the glass, and some air, to surface. Black fruit...cassis, blackberry...some dark flavors...pepper, chocolate...and warm tones of oak begin to present themselves. Deep black fruit and complexity are hallmarks of this wine. Given the intensity, palate entry is surprisingly silky and elegant, building to strong weight and flavor concentration in the mid palate, big ripe and chewy tannins, sweet black fruit intensity, finishing with strength and duration of dark earthy flavors that gradually melt away.

Overall, Series C is a refined and concentrated wine, with strong fruit weight and rich tannins. Tightly structured, it invites and satisfies; giving extended pleasure over time in the glass.

Ageing potential? Given the balance and concentration of this wine it should develop over ten years and easily hold for another ten.



[www.vilafonte.com](http://www.vilafonte.com)

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