

vilafonté

Series C 2010

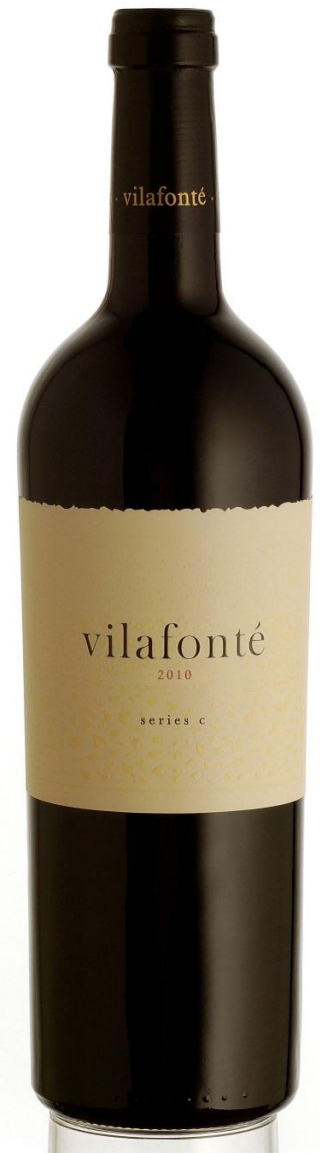
For the Viticulturist and Winemaker, this was a perfect year. The weather was textbook during set, which led to a seamless uniform ripening, ultimately, a crucial component for a high quality vintage. Hot sunny days before harvest resulted in rich and ripe fruit, leading to a beautiful concentration and intensity for this wine.

Series C displays as black with opaque purple shades. This is a very expressive wine; it offers aromas of preserved blackberries and currants. Intense fruit concentration and fruit sweetness layers the wine. Hints of liquorice and graphite contribute to this massively opulent wine.

The oak is very well integrated with notes of dark chocolate and espresso roast. The wine has a beautiful approach with a firm tannin structure; a big and broad mid-plate and a very silky exit.

Series C matured for 22 months in 90% new French oak barrels and 12 months in bottle before release. Cellaring this wine for 3 years will enhance integration and flavour complexity & will reward the collector. Savour for the next 20 years.

Decanting before a meal will provide intensified aromatics.



***The Series C consists of 75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot and 5% Malbec.
40 barrels were produced
Release date: 1 March 2013***