



DE TOREN

DE TOREN FUSION V 2004

TASTING NOTES:

The exquisitely expressive **De Toren Fusion V 2004** unveils intense aromas of juicy red cherries and ripe blueberries. It further compels with supporting nuances of perfume, creamy notes of cassis and an understated, underlining chalky minerality. The wine is beautifully textured, with detailed fruit flavours of creamy blackberries.

Dense, yet vibrant the wine lingers with soft, fine grain tannins inviting one's senses for the next sip. With finely integrated oak flavours, this spectacular blend has an exquisitely stylish departure.

DECANTING:

To release all the flavours please decant at least one hour before consumption. It is recommended to serve this wine at optimal temperature (15-18 degrees Celsius).

VARIETIES:

Cabernet Sauvignon	57%
Malbec	14%
Cabernet Franc	11%
Merlot	14%
Petit Verdot	4%

ANALYSIS:

Alcohol	14.5%/vol
Sugar	2.20g/l
Acidity	5.90g/l
pH	3.66

MATURATION IN BARRELS:

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 50% new and 50% second fill, 225 Liter Oak barrels. Ninety percent French Oak and Malbec had the benefit of American Oak.

AGEING POTENTIAL:

If stored in optimal conditions, this wine should last up to **15 years plus**.

FOOD PAIRING:

With nuanced and complexed flavours, our renowned De Toren Fusion V wine pairs exceptionally well with perfectly tender grilled or roast lamb, with garlic, rosemary, and a hint of honey lemon.

