



DE TOREN

DE TOREN FUSION V 2014

TASTING NOTES

De Toren Fusion V 2014 reveals pure aromas of fennel, blueberries and ripe cherries that alert the senses. This is supported by subtle hints of cedar and dark, bitter chocolate.

The pallet pleases with what the nose promised... Pure fruit, berries and dried cherries are revealed, nuanced with complex flavours of aged tobacco leaf and cinnamon.

Careful oak aging delivers: complex, vibrant and mature tannins that coat the mouth for a lingering, silky taste, lasting beyond the final sip in your glass.

Enjoyment of this vintage will be multiplied with a few years of ageing in your cellar.

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	53%
Malbec	16%
Cabernet Franc	16%
Merlot	11%
Petit Verdot	4%

ANALYSIS

Alcohol	14.5 %/vol
Sugar	3.0 g/l
Acidity	5.5 g/l
pH	3.52



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 20 years.

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.