



DE TOREN  
PRIVATE CELLAR

## De Toren Z 2013

### TASTING NOTES:

**De Toren Z 2013** comprises a symphonic blend of the five Bordeaux varietals, *dominated by Merlot*. This Right-Bank wine showcases vibrant aromas of black and red cherries, layered with hints of vanilla & clove spices which entice the senses. Beautiful nuances of creamy red fruit, supported by a gentle minerality.

On the pallet, flavours of blueberries and black current evolve into a dense, rich finish, perfectly balanced by a clean acidity. Boasting with a sophisticated finish, this ruby-hued beauty's 2013 vintage was granted an outstanding **92 & 91 Points** by the respected *Tim Atkin & Wine Enthusiast*, respectively. This elegant blend will only enhance with age. Hence, 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:

Merlot	42%
Malbec	21%
Cabernet Franc	16%
Cabernet Sauvignon	12%
Petit Verdot	9%

### ANALYSIS:

Alcohol	14.5% vol
Sugar	2.9g/l
Acidity	5.8g/l
pH	3.53



### MATURATION IN BARRELS:

Aged in a climatized barrel room (16 degrees Celsius at 80% humidity) for 12 months in 225L French and American Oak. The Malbec had the benefit of American Oak.

### AGEING POTENTIAL:

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

### FOOD PAIRING:

This wine is a very versatile food pairing wine due to its great acidity and weight. Hence, this robust beauty will perfectly complement a rich seafood luncheon or a succulent, seared beef sirloin