



DE TOREN Z 2014

TASTING NOTES

De Toren Z comprises a symphonic blend of five Bordeaux varietals. This Merlot dominant blend showcases aromas of red fruits, mulberries and blueberries. You'll find it tantalizingly soft on the tongue. A pure and soft integration of oak, lends a creamy finish with a hint of aniseed on the nose.

It follows through perfectly on the palate, revealing juicy-red fruit. The integrated, complex and finely knit tannins finish of velvety, yet the blend is vibrant and expressive.

One of the best Z's ever produced!

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	51%
Cabernet Franc	18%
Malbec	14%
Cabernet Sauvignon	12%
Petit Verdot	5%

ANALYSIS:

Alcohol	14.5% vol
Sugar	2.9g/l
Acidity	5.5g/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 & longer.

FOOD PAIRING

This wine is a very versatile food pairing wine due to its great acidity and weight. It works exceptionally well with very fine spicy foods. Its aromass of mulberries and blueberries perfectly complements rich fish, lamb, duck, beef and poultry.