

DE TOREN Z 2015

TASTING NOTES

De Toren Z comprises a symphonic blend of five Bordeaux varietals. This Right-Bank Bordeaux-style 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 of this Merlot-dominant blend finish of velvety, yet the blend is vibrant and expressive. The magnificent **2015 vintage** of this blend, recently awarded a spectacular **94 & 93 Points**, by *Wine Enthusiast* & *Platter's Wine Guide* respectively, and is even more phenomenal, elegant and balanced than before.

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	53%
Cabernet Franc	15%
Malbec	13%
Cabernet Sauvignon	13%
Petit Verdot	6%

ANALYSIS:

Alcohol	14.5% vol
Sugar	2.4g/l
Acidity	5.6g/l
pH	3.61



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.