

DE TOREN **FUSION V 2007**

Release date: November 2009

TASTING NOTES:

An **plethora** of **flavours** is introduced upon the **approach to this** classic Bordeaux **styled wine**. The almost edible depth **created by** the dark, intensive color compels you towards further investigation. The nose is characterized by strong ripe, black fruits along with tones of nougat, cherries, liquorice and cedar showcasing a compelling display of dark, ripe elegance. A subtle minerality reminiscent of the Cabernet Sauvignon's dominance, reminds of hot, river stones. This perfectly balanced melody of fruit, oak and lush ripe tannins ensures another remarkable vintage, which raises the curtain for great longevity. Definitely the phantom of this Opera!

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	55%
Cabernet Franc	15%
Malbec	15%
Merlot	10%
Petit Verdot	5%

ANALYSIS:

Alcohol	14.5% vol
Sugar	2.1 g/l
Acidity	5.85 g/l
pH	3.56

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 10 – 15 years.

PRODUCTION

4320 btls x 375ml
1050 btls x 1,5L Magnums
3600 x 12 cases x 750 ml