



DIVERSITY 2018

The spectacular Diversity is an annual celebration of the rest of the best. A blend crafted with the same perfection in mind as our prized Left-Bank & Right-Bank Bordeaux-style wines, the renowned De Toren Fusion V & De Toren Z. This results in an outstanding blend that over delivers vintage after vintage. The release of the next vintage, Diversity 2018, is even more exciting than before, since it is accompanied by a brand-new look giving this incredible wine the elegant, magnificent look it deserves.

TASTING NOTES:

The superb Diversity 2018 vintage is dominated by Cabernet Sauvignon and the intense, dark colour lures one closer to discover a rich perfumed classic Bordeaux style nose.

Deep, ripe black and red fruit aromas seduce the senses, compelling you towards further investigation, revealing subtle supporting layers of oriental spices, rose petals and a slight minerality. This blend is exquisitely powerful, yet tantalizing soft on the palate, revealing those extra layers of complexity.

FOOD PAIRING:

This wine is a very versatile food pairing wine. It equally well complements an array of fine spicy foods as well as rich fish, poultry and various meats, but is also perfect to be enjoyed on its own.

DECANTING:

To release all the flavours, it is recommended to decant the wine at least one hour before consumption. It is recommended to serve this wine at optimal temperature, i.e. 15 – 18 degrees Celsius.

MATURATION IN BARRELS:

Aged in a climatized barrel room for 12 months in both French Oak and American Oak, making use of new fill to third fill barrels.

VARIETIES:

Cabernet Sauvignon

Cabernet Franc

Merlot

Malbec

Petit Verdot

ANALYSIS:

Alcohol	14.68%/vol
Sugar	2.3%
Acidity	5.7%
pH	3.55

AGEING POTENTIAL:

If this wine is cellared in optimal conditions, it should last 10 years plus.

