

2017
Cabernet Sauvignon



ALLEGRO
Cabernet Sauvignon



Price Per Bottle

\$21.00

Wine Composition

91% Cabernet Sauvignon

9% Merlot

Appellation

73% Maryland

27% Pennsylvania

Alcohol by Volume

13 Percent

Bottling Date

August 13, 2018

Production Quantity

270 cases

Aging & Processing

Fermented in Stainless Steel Tanks
& Aged in Oak Barrels

Description

Often referred to as the king of grapes, Cabernet Sauvignon is one of the most popular varietal in the world. Born on Bordeaux's left bank, it is the offspring of Sauvignon Blanc and Cabernet Franc. It is typically well-structured and ages well. Our 2017 has notes of plums, raisins and black cherry.

Vineyard Notes

Cabernet Sauvignon is difficult to tame in the vineyard. The vine produces small thick-skinned grapes rich in color and tannins. Our grapes were sourced from Fiore's La Felicita Vineyard (Maryland) and Equivine Vineyard (Pennsylvania).

Winemaking Notes

This wine was fermented on the skins to retain its tannins and deep rich color. It was barrel aged for 10 months in French and Pennsylvania oak barrels. Lees were stirred regularly to increase the body, structure and smoothness.

Food Pairing

The classic pairing is red meat, especially with a berry sauce. The high tannins and rich flavor pair well with any intense flavored dishes.

Notes

Although this wine is immediately drinkable, it will age nicely over the next 6 to 8 years. Serve at room temperature (66-68°F) for optimal flavor.

Also Try

Merlot - *dry red*

Cabernet Sauvignon Chambourcin - *dry red blend*

Cabernet Franc - *dry red*