



A smooth and spicy wine, with flavours of black fruits, violet, kirsch and vanilla, velvety tannins, and a soft, lingering finish.

VARIETAL COMPOSITION

Dornfelder

VINTAGE

Multi-Vintage

VINEYARD

The "Cricket Pitch" double Guyot vines, aged 25 to 30 years old.

WINEMAKING

Grapes manually harvested in October. Cold soaking followed by fermentation on the skins at 24°C for 15 days. Aged for 24 months in old and new French oak barrels.

SERVING TEMPERATURE

15-18 °C (59-64° F)

FOOD PAIRING SUGGESTIONS

Beef and pork roast, spicy chorizo, aged hard cheese, truffle risotto, mushroom pizza.



