

**NODUS
CABERNET FRANC MERLOT
2015**

REGION

TURKEY

Aegean Region
Denizli
Guney Plateau

GRAPES

Cabernet Franc 50%

Merlot 50%

ALCOHOL LEVEL

14,5 % VOL

BOTTLE SIZE

750 ml



VINIFICATION AND AGEING

Grapes from selected parcels are harvested early in the morning and macerated for 15 to 21 days in cooled concrete tanks. Malolactic fermentation takes place in new french oak barrels where it ages for 18 month. Blending is made before the last three month.

COLOUR

Deep ruby

BOUQUET

Pomegranate, green pepper, plum and toasted notes

FLAVOUR

Elegant, round, velvety. Fruits and toasted flavours.

SERVING TEMPERATURE

18-20 °C

FOOD MATCHES

Beef bourguignon, quail, game, lamb