

JIROV
CABERNET SAUVIGNON 2010
D.O.C. Mehedinți Corcova

Grapes: Cabernet Sauvignon 100%

Origin of grapes: Jirovel Farm, Jirov Village,
Corcova Commune, Mehedinți County

Terrain: Brown luvic soil and clay

Alcohol: 12,9%

Exposure: South

Altitude: 250-300 m

Density of plantation: 5.555 plants / hectare

Harvesting period: September

Fermentation: Fermentation at a controlled temperature,
5 days of maceration pre-fermentation to extract aromas
and colours

Maturation: 50% volume matured for 12 months in French oak barrels.
50% volume matured in aluminium tanks

Serving temperature: 18 degrees Celsius

Colour: Deep ruby with violet reflections

Tasting Notes: Typical Cabernet Sauvignon flavours that include notes
of blackcurrant, pepper and freshly mown hay.

Well structured and rich in tannins

Recommended dishes: Red meats and mature cheeses

