

Villa Noria



GRAPE VARIETIES

100% Cabernet Sauvignon

TERROIR

- **ORIGIN**
IGP Pays d'Oc.
- **SOIL**
Clay-limestone.
- **CLIMATE**
Mediterranean.

WINE

- **TASTING NOTES**
Intense color. Fruit notes slightly spicy. On the palate, round and balanced.

- **WINE-MAKING & AGEING**

Traditional vinification. Short maceration of seven days for one part of the wine, and for the other part, use of thermovinification to extract fruits and colors. Ageing in thermo-regulated stainless steel tanks in contact with french oak during 4 months.

ALC.
13,5% vol.

STORAGE TEMPERATURE
Constant, between 10° to 12° Celsius

SERVING TEMPERATURE
14° to 16° Celsius

STORAGE
3 to 5 years

RESIDUAL SUGAR CONTENT
7 g/l

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