

Representing Star Producers Globally,



Servicing Star Markets Locally

Koblevo Kagor

Koblevo Winery, Mykolaiv, Ukraine

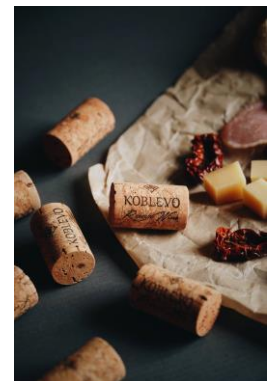
eCommerce # 27301 | 16.0% alc./vol. | \$24.05



The rich multifaceted flavour of this wine is born in a harmonious combination of nobility of Cabernet Sauvignon, courage of Odessa and temperament of Saperavi varieties. Its unique ruby colour, delicate aroma and flavour with notes of blackberry, chocolate cream gives a divine sweetness.

History and Terroir:

Oldest winery in Ukraine founded by Thomas Koble in 1792 in the valley between the Black Sea and Tiligulskiy firth on the 46th parallel - the same geographic latitude as Beaujolais. Two suns effect: the genuine one & reflection from the firth. 3,000 Ha vineyards. Mild continental climate with little snowfall in winter and hot summer. The highest number of sunny days in Ukraine.



Vinification:

Harvested by hand, Italian lines for processing grapes, French membrane presses, sterile filtration & bottling. Late harvest fully ripe and partly raisined grapes are used. According to the traditional kagor process, during fermentation wine is heated to 70°C to concentrate aromas and flavours and increase residual sugar content.

Varieties: Cabernet-Sauvignon, Odesa Black, Saperavi

Residual sugar: 160 g/L

Serving suggestion and food pairing: Serve at ~13°C. Perfect accompaniment for aged and blue cheeses, roasted nuts, dried fruits and desserts.