



CABERNET SAUVIGNON
KOSHER FOR PASSOVER, MEVUSHAL 2015
Tiraspol Winery & Distillery KVINT, Pridnestrovie, Moldova

eCommerce # 455138 | 12.5% alc./vol. | \$14.90

It features pleasant astringency and harmonious acidity. Its bouquet is complex with aroma of nightshade berries enriched with hints of morocco leather. Fruity, with soft and velvety tannins and long finish.

History and Terroir:

Tiraspol Winery & Distillery “KVINT” is 120 years old, it holds a leading position among the manufacturers of alcoholic beverages in Moldova. 2000 ha of vineyards stretch on variety of soils (sandy, with high content of calcium, rich in limestone, southern black soil etc.) in Kamenka, Rashkovo and Doibani regions, well-protected from the winds by the Poyany and Kalagur woods.



Vinification:

~9 days after fermentation, the wine is taken off from the lees (the first transfer) and put into separate tanks for 30-45-days rest, after which the second transfer is done. Wine is sent to storage and treatment, including glueing and cold stabilisation. Separation of low-soluble salts of tartaric acid from wine is achieved by cold treatment: for table wines the temperature is close to freezing point -4°C. Aged in oak barrels ~12 months.

Variety: Cabernet Sauvignon 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniment for stews, steaks, game and mature cheeses.

