

SELENDİ

ÖNGÖR FAMILY VINEYARDS

ESTATE CABERNET SAUVIGNON
2019

DARK AND VOLUPTUOUS, THE 2019 ESTATE CABERNET SAUVIGNON OFFERS NOTES OF BLACKCURRANTS, CHOCOLATE AND TOBACCO WITH A FULL-BODY.

ESTATE-BOTTLED BY ONGOR FAMILY FROM GRAPES IN THE ANCIENT SARNIC VALLEY AT 2600FT ALTITUDE.

ENJOY WITH BRAISED SHORTRIBS, ROASTED MUSHROOMS OR RADICCHIO.

EcoCert Certified Organic

Grape Variety 100% Cabernet Sauvignon

Featured Clones (264)

Yield 1.5 Tons Per Acre

Maceration 3 Days

Fermentation 27 Days

Malolactic Fermentation 29 Days

Maturation 18 Months in 225lt French Oak Barrels

Medium Toast, 33% New Oak

Acid 5,91 g/L

pH 3.61

Alcohol% 15.0

Planted in 2005

Altitude 800 Meters

Soil Type Rocky, Limestone, Clay, Loam

Topography Rolling Hills

Robert Parker
WINE ADVOCATE

88+
- POINTS -

