



DEROSE

WINERY

Cabernet Pfeffer

FERMENTATION

Our Ancient Vine Cabernet Pfeffer from 1918 underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the wine underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, 20% new, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

TASTING NOTES

Our Cabernet Pfeffer is a uniquely spicy wine highlighted by aromas of white and pink peppercorns, bright pomegranate and cranberry fruit. Its nice acidity make this juicy wine suitable in particular for pork dishes, fowl, lean cuts of beef, bacon and cured meats. It will age an additional 10-12 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Cabernet Pfeffer
Finished alcohol:	14.5%
pH:	3.43
Total acid:	6.5g/L
Residual Sugar:	0.20g/L
Farming:	Organic
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

