



DEROSE

WINERY

Continental Cabernet

FERMENTATION

The wines in our Continental Cabernet Blend underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the wines 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

This 95% Cabernet Pfeffer, 4% Cabernet Franc and 1% Cabernet Sauvignon blend has aromas of white peppercorns, bright red fruit and vanilla to complement this uniquely spicy wine. It rounds the pallet with soft tannins, pepper, cherries and a hint of pomegranate. It is best enjoyed with cured meats, fowl and pork. Will age an additional 10-12 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	95% Cabernet Pfeffer, 4% Cabernet Franc, 1% Cabernet Sauvignon
Finished alcohol:	14.1%
Total acid:	6.5 g/L
Residual Sugar	0.20g/L
Ph	3.47
Organically Farmed:	Yes
Production:	75 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

