

RESERVA CUVÉE 2015



RESERVA CUVÉE 2015 A bouquet of toasted hazelnuts in combination with wild berries. The taste of the wine is spicy with a sense of cherry and blackberry flavours. Soft tannins give this wine a nice structure.

COLOUR	medium garnet-red
GRAPE SORTS	Cabernet Sauvignon (50%), Merlot (48%), Petit Verdot (2%)
FLAVOURS	red currant, raspberry, vanilla, smoke, strawberry
SWEETNESS	dry (2,0 g/L)
ACIDITY	4,7 g/L
ALCOHOL	14 % vol.
BODY	round, pleasant structure
TANNINS	soft tannins
MATURING	12 months in French oak barrels
RECOMMENDATION:	Well-balanced wine, which develops even better with air contact!

THE SPECIALTY OF VELIS VINEYARDS' WINES:

The vineyards are located in the Thracian Valley of Bulgaria. In result, the grapes benefit from a continental climate with hot daytime temperatures and cool nights. This means the aromas are being particularly well developed while the acid is retained. The hand-picked grapes are cooled after the model of French châteaux. Meanwhile, the transport to the German winery in Flörsheim-Dalsheim takes place, where the grapes are being selected once again and then vinified. While the Velis Vineyards Reserves are aging in French oak barrels, the Heaven's Door is being held in stainless steel tanks to focus on the primary fruit flavours.