

# RESERVA CUVÉE 2016



**RESERVA CUVÉE 2016** is a cuvée of the classic Bordeaux varieties and convinces with its complexity. The wine is round, the aromas are balanced and reminiscent of red and black fruits. The tannin is soft and well-bound.

<b>COLOUR</b>	medium purple
<b>GRAPE SORTS</b>	Cabernet Sauvignon, Melot, Petit Verdot
<b>FLAVOURS</b>	red cherries, oregano, cassis, vanilla, chocolate
<b>SWEETNESS</b>	dry
<b>ALCOHOL</b>	14,5% vol.
<b>BODY</b>	full body
<b>TANNINS</b>	present but light
<b>MATURING</b>	12 months in French oak, 12 months bottle maturing
<b>RECOMMENDATION:</b>	Decanting! In contact with oxygen the flavors develop perfectly.

## 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.