

# CUVÉE RESERVA 2017



<b>COLOR</b>	Dark deep red color
<b>VARIETIES</b>	Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc
<b>FLAVORS</b>	Complex scent of wild berries and some green peppers, the aftertaste is reminiscent of Amaretto
<b>SWEETNESS</b>	Dry (0.7 g/l)
<b>ACIDITY</b>	4.7 g/l
<b>ALCOHOL</b>	14.29 % vol
<b>BODY</b>	Juicy and fresh mouthfeel, tannins cover the whole palate quite strong
<b>TANNINS</b>	Medium plus (M+)
<b>MATURING</b>	90 % in oak barrels with mixed oak age
<b>ADVICE</b>	Serve inbetween 14 – 16 °C, ideally give the wine some time to develop by decanting, darker meats or game meat with rich or slightly sweet sauces

## 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.