





The Climate

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scares right up to the vendanges. All year long the temperatures stayed on the high side.2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration; that would be harvested in a perfect condition.

Some Technical Information

Harvest Dates From August 31st to September 23rd Blend Merlot Noir: 30%; Cabernet Sauvignon: 60%; Cabernet Franc: 10%

New barrels 28% Alcohol 13.5%

Bottling date From June 20th to 21th 2007

Tasting note

Intense color. Soft, very fruity nose. This wine has better than average structure and predominantly red fruit flavours. Barrel ageing will unquestionably add a sophisticated touch to the powerful tannin, and contribute to producing a very attractive wine.