



Forrest Ville Cabernet Sauvignon

Varietal: 85% Cabernet Sauvignon, 7% Malbec, 8% Merlot

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: California

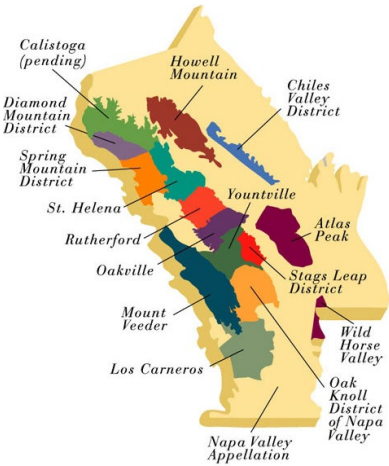
Production: cs

Alcohol %: 12.5

Residual Sugar: 2.5 – 5 gr / liter

Acidity 5.5 gr / liter

ph: 3.5



Tasting Notes: A vibrant ruby-red Cabernet Sauvignon filled with aromas of black cherry and currant. Flavors of blackberries and spice are mixed in with a hint of mocha on the finish. A soft mouthfeel with light tannins makes this wine enjoyable on any occasion.” Melissa Robles, Winemaker

Aging: Stainless Steel tank for 4 months.

Food Pairing: Pair this wine with beef, pork, and medium soft cheeses. Chocolate mousse or chocolate cake would accompany this wine nicely.

Accolades

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