

Rib Tickler

Region:
California

Grapes:
Cabernet Sauvignon

ABV:
13.5 %

What:

A gastronomic wine, made to accompany food with bold flavours, especially BBQ.

Where:

The 30 year old vines are grown near sunny Sacramento, where the San Francisco Bay and the Delta River provide a useful air flow and cooling influences, allowing the grapes to reach full ripeness. This gives the wine delicious notes of cassis and cherry. The grapes are de-stemmed and pressed. Fermentation takes place in tank, preserving the juicy fruits, after which the wine is matured with an oak component for four months. This gives liquorice, spice and a little bit of “oomph” to an already delightful wine.

Barcode:
3430560015232

Sales Info:
750ml ,Case6 ,19.51 lb.

Palletization:
125 cases / 5 Layers



Food Pairings:

Roast beef, barbequed meats and succulent steaks. Try with oven-roasted vegetables if you prefer too.

Tasting Note:

Attractive plummy purple in color. The nose oozes bright raspberry and blackberry fruit with a hint of toasted caramel oak. The palate has lots of ripe juicy fruit with pepper spice and more-ish vanilla characters. The finish is soft, subtle and embracing. It's a “kick-back and relax” kind of wine.

