



NERONEIMPORTS

MORO

GALOP CABERNET FRANC

Style: Dry red wine.

Colour: Deep, opaque ruby red color with a garnet hue and dense texture.

Aroma: A luxurious and intense floral reminiscent of overripe berries, blackcurrant, mulberry, blackberry, and plum, which connect with dry red flowers. This is followed by leather, tobacco, carob, and coffee.

Taste: Its softness leads to perceptions of freshness and tannins that demonstrate their longevity. A wine with an intense taste, with a bold, accentuated, elegant and long-lasting taste.

Food pairing: Roast beef, venison, grilled meat.

Serving temperature: 16 -18°C

Vineyard: Grassed terraces with marl. Southwest exposure.

Vine form: Single guyot.

Harvest: Hand harvest, second half of October.

Vinification: 12 days of maceration by fermentation in a vinifier at 17 ° C. After fermentation, lightly press and flow into 500L medium-roasted oak barrels.

Maturation: 2 years in 500L barrels, 2 years bottle.

Bottling: 0,75L bottle with cork.

