

## TASTING NOTES

THE NOSE SHOWS A RICH COLLECTION OF VIOLET, BLACKCURRANT, RASPBERRY AND DARK PLUM, OVERLAYING A CHOCOLATY MOCHA NUANCE. THE PALATE IS SOFT AND INVITING, WITH FLAVORS OF CHERRY, MULBERRY, ANISE AND DARK BERRY FRUITS WITH A HINT OF NUTMEG SPICE. IT HAS A LINGERING FINISH WITH A SAVORY COMPLEXITY AND ROBUST TANNINS.

## WINEMAKING NOTES:

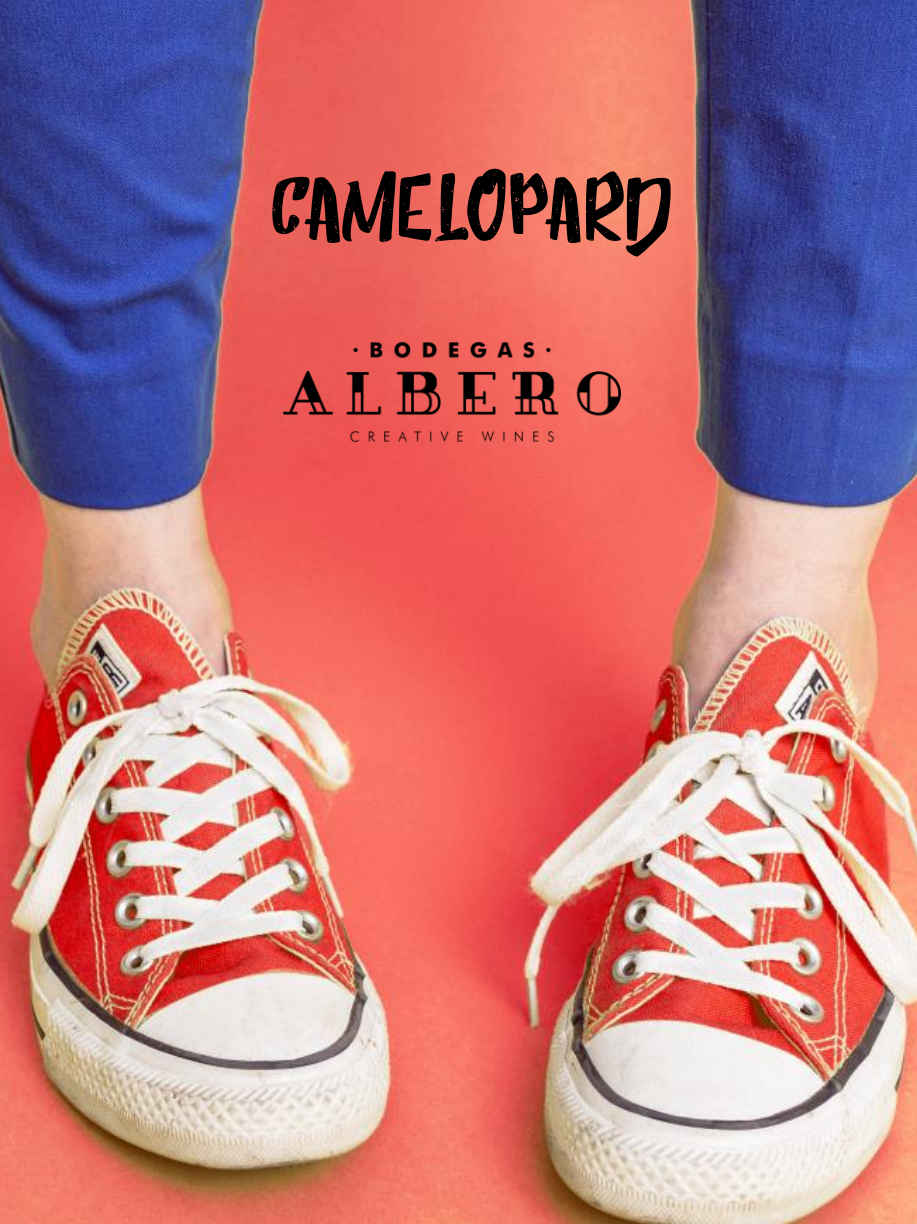
CAMELOPARD CABERNET SAUVIGNON IS THE PINNACLE OF OUR BLENDING EFFORTS. HAND-PICKED, FERMENTED IN SMALL TANKS WHICH WE PUMPED OVER SEVERAL TIMES A DAY.

## ANALYTICAL DATA:

Alcohol: 13,5%  
Residual sugars: 2 gr/L  
Total acidity: 5,1 gr/L  
Volatile acidity: 0,36 gr/L  
pH: 3,6  
Total SO<sub>2</sub>: 55 mg/L

# CAMELOPARD

· BODEGAS ·  
**ALBERO**  
CREATIVE WINES



## Food Pairings:

