



ARROGANT FROG

Cabernet Merlot Organic 2018



Category:	WINE
Style:	RED WINE
Variety:	CABERNET
Region:	LANGUEDOC
Vintage:	2018
Volume:	750ml
Vinification:	Destemming of the grape, each grape variety is vinified separately. Skin contact at 10 C for 3 days prior to a 6-day fermentation at 24/26C with daily pumping over, followed by 15-day maceration for the Cabernet and 12 days for the Merlot. The blend is made in November before putting the wine in barrels. 25% of the blend is aged in new oak barrel for 3 months.
Appearance:	Deep purple garnet red with ruby and garnet red tints
Bouquet:	Blueberry flavours, red pepper and spicy flavours
Palate:	Well-balanced and rich with smooth tannins. Long finish on plum notes.
Cellaring:	Keep up to 5 years

Technical Analysis:

Alcohol:	13.00%	Packaging:	1 x 750ml
Hancocks Product:	43881		