



# ARROGANT FROG

## Cabernet Merlot Organic 2018



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	CABERNET MERLOT		
<b>Region:</b>	LANGUEDOC		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	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.		
<b>Appearance:</b>	Deep purple garnet red with ruby and garnet red tints		
<b>Bouquet:</b>	Blueberry flavours, red pepper and spicy flavours		
<b>Palate:</b>	Well-balanced and rich with smooth tannins. Long finish on plum notes.		
<b>Technical Analysis:</b>			
Alcohol:	13.00%	Packaging:	6 x 750ml