



ARROGANT FROG

Ribet Red Cabernet Merlot 2023



Category:	WINE
Style:	RED WINE
Variety:	CABERNET
Region:	LANGUEDOC
Vintage:	2023
Volume:	750ml
Vineyard:	Soil: clay, limestone and gravels for the Cabernet Sauvignon. Deep clay, limestone for the Merlot. Age of the vineyard: Cabernet :15 to 25-year-old vines; Merlot:16 to 25-year-old vines. Pruning: Guyot simple. Density of plantation: 4400 plants/ha. Harvest: mechanical at night. Average yield: 55 hl/ha. Elevation: 50-200 m. Climate: Mediterranean with oceanic influences.
Vinification:	Careful selection of the best grapes after a mechanical harvest at night to avoid oxidation and preserve the maximum fruit expression. After destemming of the harvest, each grape variety is vinified separately. Skin contact at 10C for 3 days. 6-day fermentation at 24/26C with daily pumping-over followed by a 15-day maceration for the Cabernet and 12 days for the Merlot in temperature-controlled stainless-steel vats (24C max).
Appearance:	Deep ruby.
Bouquet:	Elegant and complex with aromas of ripe black fruits, blackcurrant leaf combined with spicy notes such as liquorice and vanilla.
Palate:	Well-balanced with smooth tannins and a long finish.
Food Match:	MEAT/CHEESE

Technical Analysis:

Alcohol:	14.00%	pH:	3.7
Residual Sugar:	2	Packaging:	6 x 750ml
Titrateable Acidity:	3	Hancocks Product:	43999