Clos du Val Red Blend 2021

CDV0402021

Clos du Val

— California, USA

A sumptuous red blend from 3 vineyards sites across California.

Production

A blend of 66% Cabernet Sauvignon, 17% Petit Verdot, and 17% Malbec from 3 different sites in Red Hills, Lodi and Mendocino. 2021 as a cooler year after the fires of 2020. The wine is fermented in stainless steel tanks with 2-3 daily pump overs and then aged for 7 months in French oak.

Tasting note

Opening with fresh aromas of cherry, raspberry, and strawberry, this beautifully balanced red blend showcases bright acidity and a rich, velvety mouthfeel. This wine is both fresh and silky, a successful contrast which is testament to Carmel Greenberg's wine making ability. Enticing flavours of plum, dark chocolate, and black liquorice are followed by a long, smooth finish.

Food Match

Portabello mushroom with butter and garlic, slow-braised beef or hard cheeses such as an aged cheddar or gouda.

ABV:
14.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Grape Varieties:
Cabernet Sauvignon 66%, Merlot 17%, Petit Verdot 17%

Suitable for:
Vegan

Bottle Barcode:
081761072123