



DE TOREN  
PRIVATE CELLAR



DE TOREN  
DÉLICATE  
SERVE SLIGHTLY CHILLED  
Exclusive Cellar

## DE TOREN DÉLICATE

### TASTING NOTES

De Toren Délicate reveals an exemplarily sensory pleasure of fresh, luscious red strawberries with deep, elegant flavours and a mystical aroma of cinnamon.

This silky-smooth Malbec-dominated blend, is a superbly fresh, light styled red blend that reveals its exquisite nature when served slightly chilled. The gentle balance of acidity gives this wine its unique character of being fresh, youthful and light.

### FOOD PAIRING

Perfect on its own as an aperitif or with a lunchtime salad, a tantalizing Spanish tapas or cheese platter, including a beautiful array of preserves, homemade jams, matured cheese and cured meats... This wine has very versatile food pairing possibilities.

### DECANTING

To release all the wonderful flavours of this wine, it is recommended to decant this wine at least one hour before the time and to serve this wine slightly chilled (11 - 13 degrees Celsius).

## MATURATION IN BARRELS

The Merlot and Cabernet Sauvignon are carefully matured in third fill French oak barrels for twelve months. The Malbec is fermented and aged in stainless steel tanks to retain the primary fruit aromas and freshness of the wine.

## VARIETIES

Malbec	49%
Merlot	20%
Cabernet Franc	16%
Cabernet Sauvignon	15%

## ANALYSIS

Alcohol	14%/vol
Sugar	2.274g/l
Acidity	4.90g/l
pH	3.46

## AGEING POTENTIAL

De Toren D elicate should be enjoyed immediately, due to the low tannins. We want wine lovers to enjoy the wine as was intended from the beginning.

