

MUSES ESTATE PREMIUM  
CABERNET SAUVIGNON  
RED DRY



# CABERNET SAUVIGNON

RED DRY

100% CABERNET SAUVIGNON



SERVED BEST  
at 16-18° C



ALCOHOL  
14%



SOIL  
Sandy loam to clay loam



VINEYARD SLOPE  
3% -7%



PRODUCTION / STUMP  
1.4 kg/stump

## ● WINE CATEGORY

Red Dry

## ● GRAPE VARIETY

100% Cabernet Sauvignon

## ● GRAPE ORIGINATION

Muses Valley, on the mountain of Helicon in Central Greece.

## ● INSPIRATION

The 9 Muses who lived in Muses Valley.

## ● CLIMATE

The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine.

## ● VINIFICATION

Grapes are destemmed and left on skins in low temperature for four days (cold soak). Must is fermented for twenty days, and wine continues maceration for another twenty days. Malolactic fermentation follows in the tank.

## ● WINE CHARACTERISTICS

Pure cherry and blackberry fruit mingles with mineral, spice and earth notes. Displays great focus, an elegant profile and a long, lingering finish.

## ● HARMONY

Combine it with rich red meat, beef Bourguignon or with yellow cheese.



## ● VINEYARD

The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while a small river called Permisos contributes to the existence of a mild continental climate.

## ● VINEYARD SLOPE

The vineyards are located at an altitude between 450 and 550m and have a slope between 3 and 7%

## ● VINE-GROWING

We cultivate our vines according to the principles of integrated agriculture which ensures protection for the environment, the consumer and the people working in the fields.

## ● AGING

The wine aged in 100% new 225lt medium to medium-plus toasted French oak for 18 months and then in bottle before launch for 12 months.

## ● SUGGESTED DRINKING WINDOW

It is recommended for long maturation, beyond 10 years

Vegan: YES • Capsules: PVC Free • Closure: Natural Cork • Vintage First Release: 2013  
Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14

MUSES ESTATE



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