



2000 Friedrich Laibach

Technical details:

Varietal:	100% Cabernet Sauvignon
Alcohol:	14.2%
Total acidity:	5.23 g/l
pH:	3.7
Residual sugar:	2.6 g/l

Tasting notes:

Distinguished by its fine, subtle tannins and aromas of ripe cassis, eucalyptus, cedar wood and tobacco, this wine consists of 100 % Cabernet Sauvignon. The grapes were harvested from selected vineyards from the end of February. The 2000 vintage was characterized by a hot and long summer, which allow the grapes a very high ripeness. After hand picking, three weeks fermentation and skin contact, the wine was matured in selected 70 % French oak barrels for 18 months. During this time, a natural process of malolactic fermentation imparted an extra dimension and complexity to the wine. It was then blended from specially chosen barrels and kept in stainless steel for two months before bottling. Our pride and flagship wine – this one is excellent.