



Chateau

Type Still, dry, red wine

Grape Variety 50% Cabernet Sauvignon 50% Merlot

Age of the vines 15-20 years old

Vintage 2018

Total Production 6000 Bottles



SOURCING, VINEYARD AND WINEMAKING

The vineyards are divided into two parcels: the first, planted in 2003, is the estate's original vineyard, and the second was established in 2009. Both parcels are located at an altitude of 850 meters above the Mediterranean in the village of Aoura. The vines are meticulously managed to carry no more than 8 grape clusters each. At Aurora, we practice dry farming and eco-conscious viticulture, using only eco-friendly and organic fertilizers and pest control methods that are harmless to the environment.

The grapes are carefully handpicked at the beginning of September, then de-stemmed and fermented at 22 degrees Celsius in stainless steel tanks until the initial fermentation is complete. The wine is aged in 30% new oak barrels for 12 months, bottled two years after harvest, and then further aged in the bottle for an additional two years before release. All laboratory products used at the winery, including the yeasts for fermentation, are organic.



TASTING NOTES

This wine presents an aromatic profile of black and matured red fruits. On the palate, it offers a medium body, medium acidity, and high tannins. Flavors of blackberries and red berries are prominent, complemented by secondary notes of mocha and chocolate from the barrel aging. The finish is long, with subtle hints of mint.



TECHNICAL DATA

Total Alcoholic Strength 14%

Total Acidity 4 g(H₂SO₄)/l

Total Sulfur dioxide 118 mg/l



SERVING SUGGESTIONS

Temperature 18 degrees Celsius

Food pairing Red meats pair well with this wine, ke babs with middle eastern spices, lamb chops, Duck breast, Tagines, grilled pork, moussaka, and bone marrow. Vegetables such as oven roasted potatoes, bell peppers, and aubergines pair well as they offer smokiness that highlights the toasted element of this wine. Cheeses such as Saint Félicien, Edam, and Compté complement this wine as well

