



*Doffo*

W I N E R Y



## 2012 CONCRETO CABERNET SAUVIGNON

What sets this Cabernet Sauvignon apart from others at Doffo Winery is the fact that it is fermented inside Doffo's egg-shaped concrete fermenters, a winemaking method that dates back to the stone age and one that Doffo Winery has pioneered in Temecula Valley. The 2012 marks the first vintage of this "Concreto" Cabernet Sauvignon, which is a medium intensity mahogany in color with hints of brown around the rim. You will first notice the mineral aromas imparted by the concrete vessel, with notes of pomegranate, plums and ripe cherries. You may catch a hint of vanilla and some spices as the wine was aged in a large volume Italian oak cask. The tannins here are present but well balanced, making this a smooth drinker that leaves a long and pleasant aftertaste.

**When to Drink:** Enjoy now or age for an additional 2-5 years

**Barrel Program:**

Concrete fermented and aged 20 months in new medium toast Garbellotto Italian Cask

**Winemaking Stats:**

Alcohol: 13.9%  
pH: 3.55  
Total Acidity: 7.35 g/L  
Residual Sugar: 0.5g/L

### ABOUT DOFFO WINERY

The Doffo Family's philosophy has always been that good winemaking begins in the vineyard. The meticulous care and attention that Doffo Winery gives its grapes on a daily basis results in rich and intense handcrafted wines that can be enjoyed immediately or aged for a special wine drinking experience. A unique feature of the beautiful Doffo grounds is the MotoBarrel Room that is home to barrel-aging wines and the MotoDoffo Collection.



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