

SAGA

SAGA BORDEAUX ROUGE 2016

Made by Domaines Barons de Rothschild (Lafite) team with the same care and passion that is given to their grands crus, Saga wines offer a great discovery of Bordeaux terroirs and tastes.



■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Saga Bordeaux rouge comes from Entre-deux-Mers région.

Terroir : Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux : the Dordogne and the Garonne. This vast territory offers an interesting diversity of terroirs and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon.

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was a fairly challenging year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

■ WINE MAKING SCHEME

This wine is made according to traditional methods in temperature-controlled stainless steel tanks. Alcoholic fermentation was followed by 15 days of maceration at 28°C allowing for a gentle extraction of colour and tannins. This wine is subtly wooded, in order to keep a good balance between the fruit and the oak.

■ TASTING NOTES

Colour: Deep crimson.

Nose: Intense, very expressive, dominated by fresh fruit aromas (red currant, raspberry) blended with discreet notes of oak.

Palate: Structured, round and easy, nicely oaked on the palate, with firm but silky tannins and a long, fresh and fruity finish.

Serve at 15 to 17 degrees

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Yield : 50 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.27

Total acidity : 3.37 g/l