



Vinekegs Cabernet Rubicone I.G.T. Red Still Wine

Grape Varietal(s):

Cabernet Sauvignon / Cabernet Franc

Terroir:

Calcareous clay

**Viticulture/
Vinification:**

Vinification: long skin maceration and vinification in stainless steel tanks at controlled temperature. Further ageing in stainless still tanks.

Tasting Notes:

Tasting notes: Color: ruby red garnet with ageing gets brick red reflections. Aroma: intense with typical herbal notes Taste: dry, medium-full bodied, harmonious and well balanced Food pairing: Good with BBQ meat, cold cuts and aged cheeses Serving temperature: 18 – 20°C

**Setup
Recommendations:**

Requires an 'A' valve, AKA 'German Slider.'

<https://www.micromatic.com/european-a-g-m-and-u-system-keg-couplers/a-system-keg-coupler-tap-w-ergo-lever-handle-dh1501>

Preferred gas: Nitrogen, but also works with CO2

Please Recycle, do not return used kegs.

