



2022 Bigger Red Select

A.B.V. 14.4 % **R.S.** < 3 g/L **T.A.** 5.41 g/L

BLEND 44% Cabernet Sauvignon (appassimento) 44% Merlot (appassimento)

12% Cabernet Franc (appassimento)

FERMENTATION Ambient + Carbonic ESTIMATED PEAK 2029-2042

SERVE 16-18°C

WINEMAKER'S NOTES Each variety was dried separately: the Cabernet Franc was kiln-dried for three weeks, the Merlot was research-dried for two weeks, and the Cabernet Sauvignon was research-dried for four weeks. The grapes were then fermented separately under ambient conditions, with alcoholic fermentation lasting between four and seven weeks. After fermentation, the wines were aged for two months in 225L French and Moldovan oak barrels before being blended to create the Bigger Select. The final blend was then aged for a total of 18 months in 225L barriques before bottling.

SOMMELIER'S NOTES The 2022 Bigger Red Select is deep, bold, and unapologetically powerful. The nose is ripe and candied, with blackberry, raspberry, crème de cassis, toasted almond, and a hint of jalapeño heat adding an edge. The palate is dry, grippy, and mouth-filling, pushing intensity while remaining in balance. The structure and concentration suggest this wine will benefit from time to evolve, revealing even greater depth. Best enjoyed with aged cheeses after dinner or paired with a rich chocolate dessert, where its richness and tannins can play against bold, decadent flavours. Feb. 2025 - J.L.