Portugal, 2021

CLUSTER FLOCK ABAAASSIMENTO

citi zen. wine

”A Treat From Lisbon”



Story The Cluster Flock brand began as a white wine, but its success compelled us to craft a red counterpart. The grapes were harvested after the usual picking time, then cold-macerated for 24 hours before undergoing a 14-day fermentation in chilled stainless steel tanks at 24–26°C. After fermentation, the submerged grape skins remained in contact with the wine for another 28 days, followed by malolactic fermentation in American oak barrels. By that point, the sheep roaming the vineyard had nothing to do with the process—just the grape skins. But baaah, what a wine it turned out to be.

COLOR Ruby red

AROMA A bouquet of blackberries, dark plums, black cherries, fresh figs, cinnamon, and fresh tobacco leaves.

TASTE Like a wolf in sheep’s clothing: soft yet zesty and fresh. Fruity but spicy. Especially ripe grapes give this wine a round, full-bodied character, while maintaining balance and juiciness.

TIPS FOR USE Cluster Flock Abaaassimento Reserva is bold in flavor yet highly approachable. It makes an excellent companion for red wine lovers in social settings. A perfect match for marinated meat skewers, herb-stuffed grilled fish, and also pairs nicely with mild cheeses.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Touriga Nacional Cabernet Sauvignon Syrah	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	237001
MANUFACTURER			
ALCOHOL CONTENT	13%		
SUGAR CONTENT	18 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari