



2008 CABERNET SAUVIGNON



The Prelius label reflects the fluid nature of a coastal lake which was once where the vineyards of the Maremma region in Tuscany are today. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Prelius vineyards are located on a hilltop along what was once the shore of the ancient lake, three kilometers (nearly two miles) from the Tyrrhenian Sea.

The winery has received high-profile recognition for its contemporary label design, including a “Gold Label” award from Vinaly’s International Packaging Competition and a “Red Dot” award by the Design Zentrum Nordrhein Westfalen in Essen, Germany.

COMPOSITION	100% Cabernet Sauvignon
CULTIVATION	100% organic
VINEYARD SIZE	12 hectares (29.7 acres) total. 6.35 hectares (15.7 acres) planted to Cabernet Sauvignon.
VINE AGE	Average of 7 years
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	41 meters (135 feet)
EXPOSURE	South-southeast
DENSITY	8,649-9,884 vines/hectare (3,500-4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	Spring 2008 was cool and rainy. Summer proved to be mild with little rain and harvest began just slightly earlier than previous vintages.
HARVEST DATES	August 29-September 22
BARREL AGING	9 months in new French oak casks
PRODUCTION	5,000 cases (12/750ml)
ALCOHOL	13.5%
TASTING NOTES	The 2008 Cabernet Sauvignon has a vivid ruby red color with a tinge of purple. Its aromas are rich and suggestive of blackberry and blueberry with hints of oak and cinnamon. Smooth with a firm structure, it has a fruit-filled finish that lingers.

PRELIUS

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