



2012 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 this ancient lake, five kilometers (just over three miles) from the Tyrrhenian Sea.

The winery has received high-profile recognition for its contemporary label design, including a “Gold Label” award from Vinitaly’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	Planted 2001–2004
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	37–52 meters (120–170 feet)
EXPOSURE	South-southeast
DENSITY	8,649–9,884 vines/hectare (3,500–4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	2012 was a hot, dry year. There was little rainfall until mid-August, resulting in delayed ripening and low yields.
HARVEST DATES	August 29–September 19
BARREL AGING	9 months in new 30-hectoliter (800-gallon) French oak casks
ALCOHOL	14%
TASTING NOTES	The Cabernet Sauvignon has a vivid ruby color with a dark purple tinge. The nose is rich, displaying aromas of blackberry and blueberry with hints of oak and cinnamon. The wine is smooth and well-structured with a long finish tasting of red fruit.



ORGANIC WINE

PRELIUS
MAREMMA  TOSCANA