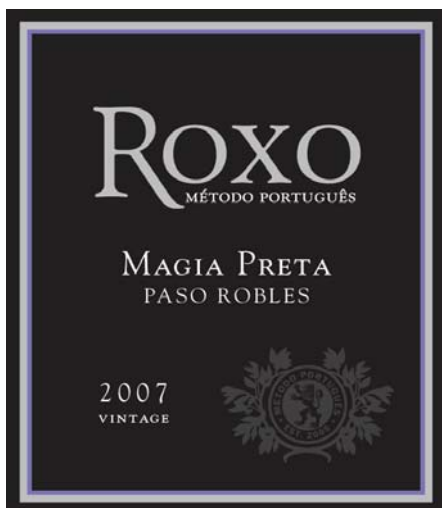


ROXO

PORT CELLARS



2007 Magia Preta
(Black Magic)
Paso Robles
50% Cabernet Sauvignon
50% Syrah

Alcohol: 20%
RS: 9 g/100mL
TA: 5.6 g/L
pH: 3.67

200 cases produced

Tasting notes: Our flagship blend of 50% Syrah and 50% Cabernet Sauvignon has the trademark notes of dark concentrated currant fruit with notes of anise and clove. The finish is long and complex offering spice and cedar flavors. The Magia Preta further develops in the glass from cellar to room temperature and will show its true colors with an additional 5-7 years of bottle aging.

Food Pairings: Stilton or Roquefort cheese, hard cheeses such as parmesan and pecorino, quality dark chocolate, prosciutto or Capicola ham.

Vinification: The Cabernet Sauvignon and Syrah were both hand-harvested and treated separately in small open-top fermentors. About 20% of the berries were left whole to express the fresh fruit characteristics from each varietal. After a two-day cold soak, fermentation was initiated using a combination of commercial yeasts. The must was punched down 5-6 times daily until fortification. The two wines were then aged independently in small, semi-neutral oak barrels for 12 months. After the decision to blend both wines into equal parts, the wine was racked twice during an additional aging of 12 months. The finished wine was then bottled unfiltered and unfiltered.