

Signature Wines

The Summit 2021



Varietal Composition

100% Cabernet Sauvignon

Winemaking

- Grapes are 100% hand picked and selected.
- Cold maceration, temperature controlled fermentation.
- Aged in 50% French new oak barrels and 50% 1 year old oak barrels for 12 months.
- Lees racking. Filtered by traditional Bordeaux methods to preserve complexity.

Tasting Notes

In addition to the black cherries, blackberries, and black plums, The Summit also reveals the alluring fragrance of vibrant violets, enticing grilled meat, and exotic spices. In the mouth, it showcases fine yet powerful tannins, refreshing and precise acidity, and a rich, melting flavor that constructs the classic framework of The Summit. The lingering aftertaste is particularly unforgettable, leaving a lasting impression.

Food Pairing

Can be enjoyed alone or paired with grilled beef steaks, roasted goose, double cooked pork slices; roasted

Technical Data

Residual sugars 4g/L

Production 35,000

Alcoholic degree 15%

Total acidity 5.1 g/L

Dry extract 26.6 g/L

pH 3.78



12 month



16-18 °C



45 min

Prize



Signature Wines

Family Red 2020



Varietal Composition

75% Cabernet Sauvignon & 25% Merlot

Winemaking

- Grapes are 100% hand picked and selected.
- Cold maceration, temperature controlled fermentation
- Aged in neutral French oak for 12 months
- Lees racking. Filtered by traditional Bordeaux method to preserve complexity.

Tasting Notes

It exudes a rich aroma of dark fruits, such as black cherries, blackberries, and dried figs, accompanied by spicy herbal and smoky notes. Upon tasting, its tannins are firm and powerful, possessing a rugged texture akin to rocks, while its elevated acidity saturates the palate, imparting a long, intricate, and savory aftertaste reminiscent of aged rock tea. This vintage possesses tremendous potential for aging.

Food Pairing

Can be enjoyed alone or paired with grilled beefsteaks, roasted goose, double cooked pork slices; roasted pigeon; roasted duck; vegetarian couscous; parmigiana di melanzane, etc.

Technical Data

Residual sugars 4 g/L

Production 20,000

Alcoholic degree 15%

Total acidity 4.1 g/L

Dry extract 28.6 g/L

pH 3.57



14 month



16-18 °C



15 min

Prize



The Last Warrior

The Last Warrior Red 2021



Varietal Composition

100% Cabernet Sauvignon

Winemaking

- Grapes are 100% hand-picked and selected.
- Cold maceration, temperature-controlled fermentation, gentle and slow pressed.
- Aged in 70% French oak barrel and 30% stainless steel vats for 12 months.

Tasting Notes

This wine flaunts fresh, ripe aromas of dark fruit (cherry, blackberry), it will also divulge a mix of further aromatic notes such as hawthorn, mint and cigar. It has a lingering smooth finish.

Food Pairing

Cumin lamb; beef stew with potatoes; pan-fried lamb chops; roasted duck breast; sichuan hot pot; etc.

Technical Data

Residual sugars 3.9 g/L

Production 10,000

Alcoholic degree 14.5%

Total acidity 5.4 g/L

Dry extract 31.6 g/L

pH 3.54



12 month



16-18 °C

Prize