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The 2013 Black Labelled reds from Serafino are as sleek as their packaging....

American oak is a funny thing. There's that much French oak used these days that when you do get a wine that has been aged in American Oak, it does stand out. The Vanilla/creamy/bourbon tinge that comes with its use can either harmonise or dischord a wine.

Dense blood blister purple, aromas of cigar smoke, creme caramel, tart cassis, milky protein rich ice cream (from that American Oak) and fresh herbs. Grainy fine tannins mingle merrily with blackberry, bittersweet coffee, grilled eggplant like meatiness. Inherent drinkability with a glycerol-roll. Flowing, red and dark, like the lining of Dracula's cape.