

## 2008 Terra Fossil Cabernet Sauvignon

WHO: Terra Fossil

WHAT: Cabernet Sauvignon WHERE: Mendoza, Argentina

WHEN: 2008

A faint odor of green pepper wafts from the glass, giving a clear hint of the wine's origin. Flavors are true on the palate: blackcurrant, blackberry, coffee, and a bit of chocolate; however, tannins are dusty and harsh. Flavors are all fruit, without the vanilla and spice typical of Cabernets in this price range. While not a stunner, this is one of the rare sub-\$10 Cabernets that lets the fruit do the talking. Drink with a burger or a steak. Recommended. DH

http://palatepress.com



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