

Cabernet 2016

What's better than Franc and Sauvignon together?



VARIETAL

Cabernet Sauvignon 70%, Cabernet Franc 30%



VINEYARDS

5,500 vines planted per hectare, trained using the Guyot method. Yield of 60 q/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

Destemmed, the grapes ferment in stainless steel tanks. During this phase, we conduct several punch downs per day in order to obtain a maximum extraction of color and sweet tannins.



AGING

Aged in oak barrels for 10 months and bottle aged for an additional 4 months before release.



TASTING NOTES

Color

Deep ruby red.

Aroma

Intense with notes of black pepper and raspberries.

Taste

Robust, full bodied with rich, jammy tannins.



A perfect wine to pair with roasts, fatty meat, aged cheeses and savory pasta dishes.

Serve at 60-64°F.

ALC. CONTENT
12,5%

ACIDITY
5,0 g/l

pH
3,43

DRY EXTRACT
26,4

