

# Cabernet 2017

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 at a controlled temperature (23-25°C). During this phase, we conduct several pumping over of the cap per day, in order to obtain a maximum extraction of color and sweet tannins.



## AGING

Aged in oak barrels for 10 months, then bottle aged for an additional four 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.

Standout chef pairing: Lamb cutlet, hummus, pomegranate by Aldrien Moh @ Georgetown Wines (Penang, Malaysia)

Serve at 16-18°C.

## ALC. CONTENT

13%

## ACIDITY

4,4 g/l

## pH

3,54

## DRY EXTRACT

23,6