

Cabernet 2017

What's better than Franc and Sauvignon together?



VARIETAL

Cabernet Franc 70%, Cabernet Sauvignon 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