

Cabernet Franc Special Selection

... vintage 2016



Variety: 100% Cabernet Franc
Alc: 14 %
Total acid: 5.45 g/l
Ph: 3.63
Sugar: 2.3 g/l
Annual production: 9.750 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 15 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months

Tasting notes

- Colour: Medium purple
- Bouquet: Pronounced aroma of black cherry, black plum and kirsch. There is also herbaceous aroma of red pepper and hints of smoke and dark chocolate
- Palate: Medium body and ripe tannins with fruity aroma on the mouth of sour cherry, red pepper and kirsch

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Rendzina soil
- Average age of the vines: 5 years
- Rainfall: 550-600 l/m²
- Sunny days: 160-180 days
- Harvesting period: End of September to middle of October

