

Cabernet Franc 2020



Wine matured for eight months, 50/50 in steel containers and barrels, elegant, restrained tannin structure, transparent appearance faithful to the variety, with great depths and high altitudes.

Dry Red, Cabernet franc

Villány

0,75 l

13,5% alc

Analytics

Sugar content: 1,2 g/l

Alcohol content: 13,5% vol

Titrateable acid content, g/l: 5,6

Sugar free extract content: 29,1 g/l

Viticulture data

Growing area: Siklós

Name of vineyard: Makár, Városhegy

Determinative soil type: humus carbonated brown forest

soil eradicated in many places up to C level

Vine varieties and their ratios: Cabernet franc 100%

Age of the grapevines: 8 – 12 years

Capital load: 1,2kg

Date of harvest: 29th of September 2020.

Winery information

Fermentation: in container, inoculated

Aging: 50% in barrel and 50% in steeltank

Size and age of barrels: French oak, repeatedly used – from Burgundy ; 228 l

Duration of aging: 12 months

Date of bottling: 07. November 2021

SKU: Villányi védett eredetű classicus száraz vörös biobor Nébih: JEXQ 0,75 l KN kód:

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