

CABERNET FRANC MIRAZ

2020.



Basic information

WINE REGION: Slavonia

LOCATION: Zoljan

SOIL: Pseudogley with 5% humus

VARIETY: Cabernet Franc

ABV: 14,0%

SERVING: 16-18°C

Color

ruby red

Aroma

green pepper, red fruit, smoke

Taste

Full-bodied dry wine. The flavor intensity is pronounced and balanced. Varietal characteristics of peppery notes accompanied by elegant freshness dominate. The wine provides a long finish.

Vinification

Manual harvesting and processing of grapes, maceration and start of fermentation in vertical vinifiers for 12 days. At the end of fermentation, transfer and press the koma into a stainless steel tank. A few days later, it goes into barrique barrels of Slavonian and French oak. Aging for 12 months, then blending in a stainless steel tank. Aging for 2 years in the bottle.

Reduced sugar: 2,4 g/l

pH: 3,51

Total acid: 6,2 g/l