

CABERNET FRANC 2021, Ars in Vino



VARIETY	Cabernet Franc
VINTAGE	2021
CATEGORY	red dry
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské hony
PLANTING YEAR	2019
SOIL	brown soil
COLLECTION DATE	27.10.2021
SUGAR CONTENT [°NM]	25,5
ALCOHOL [% obj.]	13
RESIDUAL SUGAR [g.l-1]	2,6
ACID CONTENT [g.l-1]	5,7
CAP	natural cork
PRODUCTION BATCH	L102



SENSORY DESCRIPTION OF WINE

The wine has a pleasant crimson-red colour with a purple glare. The fragrance is full of intense notes of raspberries, small berries and cocoa. The taste is medium full-bodied, very harmonious with a pleasant velvet tannin. It has a pleasant long-lasting aftertaste.

FOOD RECOMMENDATION

penne pasta with sausage, steak with mushroom sauce

SERVING TEMPERATURE

7-8°C

MATURING POTENTIAL

5 – 7 years

VINIFICATION

Hand-picked grapes, after destemming, underwent fermentation in the winery for four days at a temperature of 4°C. Following pressing, malolactic fermentation occurred. The wine was then transferred into a combination of 1-2 and 3-year-old barrique 225L barrels for 12 months of maturation, enhancing its flavour and complexity.

