



CABERNET FRANC 2012

SAUSKA WINERY  0,75l

DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **100% CABERNET FRANC**

Sugar / alcohol content: **1,6 g/l 14,5 %**

Terroir, vineyard: **VILLÁNY WINE REGION, VINEYARDS: MAKÁR (SIKLÓS), KOPÁR, ÖRDÖGÁROK (VILLÁNY)**

Training system: **CORDON, GUYOT**

Harvest: **HAND-HARVESTED, HAND-SELECTED**

Technology:

- Hand-sorted clusters and berries
- 3 days cold maceration of clean, whole berries with no press
- 28-30 days of total maceration
- Full malolactic fermentation in barrels
- Aged 19 months in used and new French oak barrels
- Bottled: June 2014.

Quality level: **PREMIUM**

Temperature: **15-16 C°**

Food pairing: **filet mignon, aged soft cheese.**

Description: **Deep purple, almost black. Toasted wood, blueberry, plum and blackberry in the nose along with prune, cinnamon, truffle cream and cocoa. Sweet spices and chocolate characterize the mouthfeel and lead to the long and layered finish. Clean and well-structured with well-integrated tannins.**

Available quantity: **800 BOTTLES**

Self price : **13.900 HUF / 45–46 EUROS**

Awards: **Two of the previous vintages (2008, 2011) are Decanter Regional Trophy winners (in 2011 and 2015, respectively)!**

