

wine

BOURBON BARREL AGED CABERNET FRANC

vintage

2019

varietals

100% Cabernet Franc

tasting notes

On the nose, you'll discover aromas of blackberry, ripe plum, and hints of black cherry, layered with subtle undertones of vanilla, toasted oak, and a touch of caramel from the bourbon barrel aging process. The dark fruit flavours from the nose evolve beautifully on the palate, with blackberry and plum being joined by dark chocolate and a touch of baking spices. The integration of bourbon barrel nuances adds a distinctive richness and complexity. The finish is long, leaving a satisfying impression of dark fruit and a hint of smokiness.

food pairing

The wine's depth and smoky undertones complement grilled steaks, lamb chops, or hearty barbecue dishes.

winemaking techniques

We carefully selected Cabernet Franc grapes known for their depth and complexity. The wine was aged in oak barrels previously used for aging bourbon. This unique aging process infused the wine with notes of vanilla, toasted oak, and subtle bourbon undertones. The wine underwent an extended aging period in the bourbon barrels, allowing the flavors to harmonize and develop complexity. After barrel aging, the wine was expertly blended to achieve a balanced and expressive final product that captures the essence of both the grape variety and the bourbon barrel influence.

ALCOHOL	SUGAR	TA	PH
13%	3.9 g/L	5.95 g/L	3.45



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