

2019 Cabernet Franc

Silver Lion Collection

APPELLATION

VQA Niagara Lakeshore

TASTING NOTES

2019 Cabernet Franc has a dark ruby red color. On the nose very elegant and complex, dominated by aromas of strawberries, raspberries, redcurrants with some aging notes of chocolate, licorice and earthy traces. On the palate it keeps what it promises on the nose and it is round, warm, lively but never heavy.

FOOD PAIRINGS AND SERVING TEMPERATURE

Great served at 16-18°C and even better if paired with cheeses served at the same temperature, such as a bloomy cheese like brie, camembert or hard cheeses like Parmigiano Reggiano. Of course, the classic pairing with red meat always works with this structured wine.

TECHNICAL NOTES

Alcohol: 13%

Residual Sugar: 0.3 g/L

SERVICE

Aim to serve this wine at room temperature (15-18°C; 59-64°F)

Cellaring Capacity: 7+ years, at room temperature

