



Cabernet Franc

Tradition Amistar is a specific composition of several grape varieties in memory of our family history. In order to produce wines of exceptional quality a truly ripe harvest and a small percentage of a late harvest is required, as is an optimum harmony between growth and yield. Amistar is a philosophy which begins in the vineyard and is perfected in the enjoyment of a glass of wine.

Vine variety

100 % Cabernet Franc – (vines were imported directly from France and adapted to the vineyard in Leifers).

Description

It is an absolute speciality to bottle a pure Cabernet Franc. This brother of the Cabernet Sauvignon is a very elegant and gentle red wine. It convinces with its pleasant fruit taste, like fruits of the forest and its strong, caressing character on the palette.

Position

Gföllhof in Leifers, vineyard is very closely planted with approx. 8000 vines per hectare.

Land

Loamy land containing sand on porphyry.

Harvest

End of September, beginning to middle of October. The Amistar concept requires a minimum of 19.0° KLM and a small part of late vintage.

Yield

Approx. 70hl/ha.

Development

Mechanical removal of the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction of about 10 % in order to increase the concentration between juice and skins. When fermentation is completed the wine is extracted from the marc and then stored in barrique casks for biological acid degradation for about 1 to 2 years.

Shelf life

From 5 to 10 years

Serving temperature

18 °C

Food recommendation

Cabernet Franc is particularly suited to lamb, white meat, and also to venison and grilled meat, because of its gentle character. It is also an accompaniment to good hard cheese and is interesting for a variety of salamis.