

Amistar Cabernet Franc

Vine variety: 100 % Cabernet Franc - The vines were imported directly from France and matched for the vineyard in Laives.

Description: It is an absolute specialty to bottle a Cabernet Franc single-vineyard. This brother of the Cabernet Sauvignon is a very elegant and delicate red wine. It convinces by its beautiful fruit of wild berries and by its strong, enjoyable character.

Position: Gföllhof in Laives

Land: Sandy loam soil on porphyry

Harvest: Late September, early to mid-October.

Yield: 50 hl/ha

Development: De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Juice extraction of about 10% to create a more extreme proportion between skins and must. This means we have more skins and much less must, ensuring ideal maceration or extraction for the Amistar concept. Once fermentation is complete, the wine is separated from the skins and then aged in barrique barrels (1/3 new wood) for one year.

Shelf life: 5 - 10 years

Serving temperature: 18°C

Food recommendation: Due to its delicate type, a Cabernet Franc is particularly well suited to lamb, white meat, game and grilled meat. It goes well with hard cheeses and is also quite interesting with various types of salami.

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

