

Cabernet Franc

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. 220m sea level.

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 10 to 15 years

Serving temperature: 18 °C

Food recommendation: Cabernet Franc is particularly suited to lamb, white meat, an 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.

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.

