

--

TERRES ROUGES ST-CRY SAUMUR CHAMPIGNY

100% Cabernet Franc



Production area: St-Just sur Dive - Loire

Terrain: argilla e calcare

Harvest: manual

Vinification: Total destemming of grapes, maceration for 10-15 days, fermentation with indigenous yeasts. Fermentation takes place 50% in used barrels (2-3 years) and 50% in concrete tanks for 8 months

Refinement: Assembly and aging for 6 months in stainless steel tanks. Further bottle aging for 6-12 months before release

Color: deep ruby red

Fragrance: red fruits

Flavor: fleshy, balanced, fresh

Alcoholic Grade: 12.5% vol


