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## 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

