



H·LENTSCH
WEINGUT-TENUTA



Best served with

Pasta dishes with strongly spiced sauces, red meat in all its varieties and mature hard cheese.

Recommended glass type

Medium size Bordeaux glass

Serving temperature

16-18°C

Cabernet Riserva

DOC 2018

750 ml

The Cabernet Riserva presents itself in intense, deep ruby red with a dense core. On the nose, the wine is characterised by complex intensity with aromas of dark fruit (blueberry, cranberry, blackcurrant, blackberry), spices (clove, tobacco, dark chocolate) and slightly earthy notes. It is complex on the palate with a powerful body and harmonious interplay of concentrated fruit and oak wood aromas. The slightly firm, fine tannins are harmonious with the lively acidity. It has a lingering persistence with bite and power.

Information sheet

Vintage	2018
Grape variety	100% Cabernet Franc
Growing area	South Tyrol Bassa Atesina
Height a.s.l.	320-350 m
Soil quality	medium light alluvial soil on red porphyry
Climate	continental
Slope orientation	West
Vine training method	Guyot wire trellis
Harvest season	Mid/late October
Vinification	Stainless steel barrel
Fermentation temperature	28-30°C
Maturation in wooden barrels	12 months in barrique - Tonneau
Bottle-ageing	12 months

Analytical data

Alcohol content	13.5% Vol.
Total acid	4.73 g/l
Residual sugar	1.10 g/l
Sugar-free extracts	28.00 g/l