



DEROSE

WINERY

Cabernet Franc

FERMENTATION

Our Cabernet Franc underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Cabernet Franc underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

TASTING NOTES

Our Cabernet Franc displays aromas of cassis, tobacco and a hint of cinnamon. Its rich mouthfeel is full of big chewy tannins, chocolate and spice. Serve with Ribeye, New York, pork ribs and Ostrich. It will age gracefully for an additional 10-12 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Cabernet Franc
Yield:	2 ton per acre
Finished alcohol:	14.7%
pH:	3.67
Total acid:	5.1g/L
Residual Sugar	0.10g/L
Organically Farmed:	Yes
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

