

COMPOSITION REIF

„An imporant wine from selected Cabernet Sauvignon, Cabernet Franc, Lagrein, Tannat, Petit Verdot and Merlot grapes from late harvest, fermented separately with great care and finally blended“



GRAPE VARIETIES: Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Tannat, Lagrein

TYPE OF SOIL: alluvial and moreinic of porphyritic origin

TRAINING SYSTEM: pergola and guyot-trained

CROPPING DENSITY: 6.000 - 10.000 vines/ha

AVERAGE AGE OF VINES: 20 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE QUALITY: grape thinning in July; a part of the grapes of Cabernet are dried directly on the rootstock

HARVESTTIME: staggered, from the beginning of October to the middle of November

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration both on Cabernet and Petit Verdot skins for 10 days and on Lagrein skins for 7 days

AGEING: malolactic fermentation; total maturation period in mainly new French oak barrels for 18 months; assemblage just before bottling

COLOUR: high ruby intensity

AROMA: on the nose it displays ripe, dried fruits and red currant notes with hints of vanilla

FLAVOUR: its unctuous taste is persistent and elegant, its silky tannins dominate the palate and leave a pleasant fragrant final sensation