

SELENDİ

ÖNGÖR FAMILY VINEYARDS

ESTATE CABERNET FRANC 2019

VIBRANT AND SPICY, THE 2019 ESTATE CABERNET FRANC OFFERS NOTES OF RASPBERRIES, BLUEBERRIES AND PINK PEPPER WITH SOFT TANNINS AND A LONG FINISH.

ESTATE-BOTTLED BY ÖNGÖR FAMILY FROM GRAPES IN THE ANCIENT SARNIÇ VALLEY AT 2600FT ALTITUDE.

ENJOY WITH SIRLOIN STEAK, PORTABELLO MUSHROOMS OR AGED CHEDDAR.

EcoCert Certified Organic

Grape Variety 100% Cabernet Franc

Featured Clones (214)

Yield 1.5 Tons Per Acre

Maceration 3 Days

Fermentation 25 Days

Malolactic Fermentation 32 Days

Maturation 18 Months in 225lt French Oak Barrels

Medium Toast, 33% New Oak

Acid 5,66 g/L

pH 3.60

Alcohol% 14.5

Planted in 2005

Altitude 800 Meters

Soil Type Rocky, Limestone, Clay, Loam

Topography Rolling Hills

Robert Parker
WINE ADVOCATE

91
- POINTS -

