



# Cabernet Franc

**Type** Still, dry, red wine

**Grape Variety** 100% Cabernet Franc

**Age of the vines** 10-15 years old

**Vintage** 2019

**Total Production** 3000 Bottles



## SOURCING, VINEYARD AND

The vineyards have been planted in two parcels, the first in 2009 and the second in 2012. Both parcels are at an altitude of 900 m from the Mediterranean in the village of Aoura. The yield is tightly controlled to carry up to 8 grape clusters per vine. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

The grapes are carefully handpicked harvested at the beginning of September then de-stemmed and fermented at 22 degrees Celsius in stainless steel tanks until initial fermentation is complete. The wine is aged in 30% new oak barrels for 12 months, bottled 2 years after harvest, and then aged in the bottle 2 years before its release. All lab products used at the winery are organic, including the yeasts used for fermentation.



## TASTING

This wine has fresh nose dominated by red fruits (raspberry and red cherry) and hints of cloves. It is medium bodied, with medium tannins, and acidity and a silky palate with primary flavors of red cherry, raspberry followed by toasted nuts and vanilla from the barrel ageing. This wine has a long lasting finish and shows plenty of complexity as it aerates.



## TECHNICAL DATA

**Total Alcoholic Strength** 14%

**Total Acidity** 4.6 g(H<sub>2</sub>SO<sub>4</sub>)/l

**Total Sulfur dioxide** 35 mg/l

**Barrel Ageing** 12 months in 30% new oak, mainly American oak barrels and a few French oak barrels



## SERVING

**Temperature** 18 degrees Celsius

**Food pairing** Goat cheeses, camembert, or feta. Also nicely paired with roasted chicken, lean meats, pork, and stews