

WEINGUT

J. Hofstätter

TENUTA



CABERNET

Extremely deep and concentrated dark ruby in colour, it is spicy and assertive on the nose, lightly herbaceous it opens up in the glass, building incrementally in the mouth with ripe tannins, spicy wood and sweet black fruits leading to a monumental finish underpinned by its tannic structure.

GRAPE VARIETY

Cabernet

SOIL

Clay

WINEMAKING

The grapes are destemmed and lightly crushed before a brief maceration period and subsequent fermentation lasting approx. 10 days. During fermentation the skins are kept in continuous contact with the must through punching them down as they rise to the surface. Towards the end of the fermentation the temperature is allowed to rise in order to extract the maximum of colour and flavour.

SERVING TEMPERATURE

15°-17° C

FOOD CHOICES

Beef and lamb, game, venison and mature cheeses.

AVAILABLE BOTTLE SIZES

