1735
WALDTHALER
WEINGUT ▫ TENUTA

CABERNET RAUT ® 2019

Grape Variety: 100 % Cabernet Franc

Appellation: South Tyrol DOC

Description: **An elegant and profound Cabernet Franc with notes of sweet paprika, black currant, fresh mint and bitter cocoa**. Vibrant acidity and fine tannins create precision, tension and exceptional length.

Vinification: Mash fermentation and malolactic fermentation in stainless steel. Only the heart of the free-run wine is used for the RAUT line to achieve exceptionally silky tannins. Aged 24 months in new barrique, followed by 48 months bottle aging.

Growing Area: 250–270 m, Ora

Soil: Porphyry gravel

Yield: 3.500 kg/ha

Food Pairing: Ideal with lamb chops, rib-eye steak or dry-aged tomahawk, pairing aromatic meats with intensity, elegance and remarkable structure.

Alcohol:	13,5 % vol.
Acidity:	4,8 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2035

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