

Augustus Cabernet Franc 2021 Cellers Augustus-Forum - 75 cl.

One of the few 100% Cabernet Franc wines in the Iberian Peninsula. It was first planted here as a blending variety. Some years ago, it was decided to vinify it on its own. It was a great success. Limited production (5,300 bottles).



Vinification

Alcoholic fermentation: 14 days; maceration: 26 days. The wine is aged for 13 months in Nevers oak barrels (some used, some new).



Storage potential

Drink as from : 2024
Best moment : 2025-2028
Until : 2031



To serve

Serve at 18°C. Decanting is recommended in the first three years.



Trial analysis

Deep colour. Ripe notes of leather and coffee, then, with some more air, gooseberries. A solid structure, sustained by a nice acidity. An elegant Cabernet Franc - far from the greenish paprika style.

Description domain

Pioneers of the Penedès. Famous for their Chardonnay - one of Spain's very best. But their excellent vinegar is now more than half of their turnover.



Wine style:

Mediterranean, elegant gourmet wine



Assembly

Cabernet Franc (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Cellers Augustus-Forum



Biological