SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS



Cabernet Sauvignon LAFÓA 2022

Alto Adige Cabernet Sauvignon Riserva DOC

Cabernet Sauvignon is a jewel among South Tyrol's premium wines. Great care, experience an intuition both in the vineyard and in winemaking have combined to yield this fine, concentrated, robust but elegant "Lafóa" red wine; extraordinarily deep in colour, already open and complex on the nose with aromas reminiscent of blackcurrant, dark chocolate, gingerbread seasoning and vanilla. A superb Cabernet of top international stature.

Tasting notes: Very deep, almost black in colour with violet reflexes. Sweet berries and plum fruit intermingled with savoury aromas, herbs, earth, liquorice and leather; supple with ripe and velvety tannins and a rich, fruity mouthfeel on the palate, lingering for an impressive, long finish. Will continue to improve for 10–15 years.

Food Combintaion: Roast lamb with mint sauce, garlic and oregano marinated lamb, beef and black bean stir fry, roast beef and strong cheeses.
Serve cool: 16° C.

Grape Variety: Cabernet Sauvignon.

Location: Vineyards located in a sunny position at an altitude of 430 metres a.s.l.
The soils are sandy with gravelly morainal deposits.

Yielding: 35 hl/ha

Winemaking: The grapes are harvested by hand, destemmed, and softly crushed; the juice ferments with the skins for 10 days, when the skins are constantly kept immersed. The new wine is left on the skins for a further 10-14 days, before getting a combination of new and used oak barriques. Following the malolactic fermentation, the wine is racked several times and refines in oak for 18 months; it is then lightly filtered before bottling.

Analytical Data:

Alcohol	13,5%	Vol
Total acidity	5,4	g/l
Residual sugar	0,4	g/l

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