

Profile

dry + robust tannins + pepper + dried herbs + light pepper

BRAND D.H. Lescombes

WINE NAME Limited Release Cabernet Franc

VARIETAL 100% Cabernet Franc

VINTAGE 2013

APPELLATION New Mexico

TASTING NOTES Cabernet Franc is considered the “Father” of Cabernet Sauvignon, so it is no wonder that it is so full of character, structure and complexity. A dark, robust garnet-red shines through this inky wine, with a heavy viscosity that alludes to a rich, thick mouthfeel. Its nose is complex and dynamic, but well balanced with aromas of pipe tobacco, jammy black currant, plum and subtle violet. The hearty yet polished flavor profile boasts pleasant, chewy tannins, pepper and herbs like rosemary.

FOOD PAIRINGS Pair with tomato sauces, fresh raspberries, asiago cheese, hearty stews and meat dishes.



Technical Data

ALCOHOL 15%

RESIDUAL SUGAR 0%

TA 6.8

PH 3.55

OAK French

TOAST Medium plus, heavy

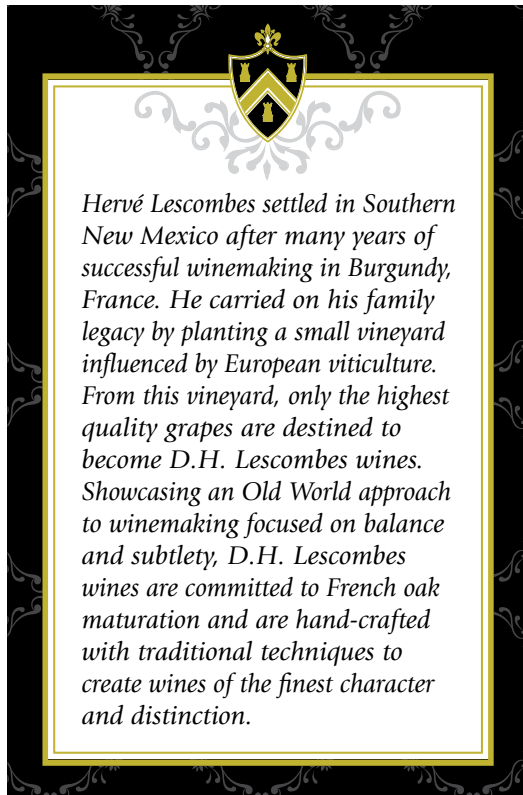
MATURATION AGE 24 months

COLOR Dark garnet

BOUQUET Pipe tobacco, black currant, plum and violet

TASTE Tannic meaty notes with herbs and pepper

SERVING TEMP 65° - 68°



Tasting Chart

INTENSITY delicate ————— powerful

SWEETNESS very dry ————— dessert

BODY light ————— very full

ACIDITY soft ————— very crisp

TANNINS none ————— heavily tannic

OAK none ————— heavy oak

COMPLEXITY direct ————— very complex

1 2 3 4 5