

ISTAR Cabernet Franc

	Variety	Cabernet Franc
	Vintage:	2018
	Color	Red
	Type of wine	Dry
	Alcohol – actual % by Vol.	14.09
	Relative density	0.995
	Residual sugar g/l	4.10
	Total acidity g/l	5.44
	Volatile acidity g/l	0.44
	Total dry extract g/l	34.00
	Sugar dry extract (g/l)	29.90
	Total Sulphur dioxide (mg/l)	104.00
	Free Sulphur dioxide (mg/l)	40.00
	pH	3.59
	Aging in barrels & barrel type:	Yes / 225 L French barriques
	Wine appellation:	PGI Danube plain
	Bottle	
	Type:	Burgundy / uvag
	Capacity:	75 cl
	Closure:	Natural cork
	Weight (kg):	1.593 kg
	Carton box	
	Bottles per carton box:	6
	Box size L/W/H:	340 mm / 250 mm / 180 mm
	Weight per carton box (kg):	9.560 kg
	Pallet	
	Bottles per pallet:	360
	Cartons per pallet:	60
	Carton rows per pallet:	10
	Pallet size L/W/H:	120 cm / 80 cm / 120 cm
	Pallet weight (kg):	593.6
	Codes	
	EAN code bottle:	3 800 967 000 603
EAN code carton box:	3 800 967 000 511	

Serving temperature:	16-18°C
Alc. % by Vol. on the label:	14.0%
Harvest:	Carefully selected hand-picked grapes in 10-12 kg crates with subsequent processing at appropriate temperatures.
Winemaking & Maturation:	Fermentation and maceration take place in stainless steel tanks at a controlled temperature. Aging 6 months in French barriques.
Tasting notes:	The intense and fresh aroma of wild strawberries and blackberries is complemented by hints of vanilla and spices. Full-bodied and juicy wine with a soft and delicate taste. The unique variety and voluminous structure are prerequisites for long aging in the bottle.
Sommelier's suggestion:	Poultry meat and game, an incredible combination with ripe Bulgarian brine cheeses.
Wine awards:	Gold medal for ISTAR Cabernet Franc 2018 at the 9th Balkans International Wine Competition 2020.