



## COMPOSITION REIF

*„An important wine from selected Cabernet Sauvignon, Cabernet Franc, Lagrein, Petit Verdot and Merlot grapes from late harvest, fermented separately with great care and finally blended“*

GRAPE VARIETY: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Lagrein

TYPE OF SOIL: alluvial and morenic of porphyritic origin

TRAINING SYSTEM: pergola and guyot - trained

CROPPING DENSITY: 6000 - 10000 vines / ha

AVERAGE AGE OF VINES: 18 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: 50% of the grapes are thinned in July; one part of the grapes of Cabernet are dried directly on the rootstock

HARVEST TIME: staggered, from the beginning of October to the middle of November

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed; alcoholic fermentation in stainless steel tanks at controlled temperature; maceration both on Cabernet and Petit Verdot skins for 10 days and on Lagrein skins for 7 days

AGEING: malolactic fermentation; total maturation period in mainly new French oak barrels for 18 months; assemblage just before bottling

COLOUR: high ruby intensity

AROMA: on the nose it displays ripe, dried fruits and red currant notes with hints of vanilla

FLAVOUR: its unctuous taste is persistent and elegant, its silky tannins dominate the palate and leave a pleasant fragrant final sensation