



OLIVER ZETER

CABERNET FRANC NAKED

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Cabernet Franc is the mother of all Cabernets, even if it is currently — unfairly — viewed as inferior to its offspring Cabernet Sauvignon. Its grapes ripen somewhat earlier, developing a seductive range of aromas. Yield-reducing measures such as green harvest, coupled with outstanding climatic conditions, aid in the ripening of the grapes and juice concentration. Our goal is to retain the grapes' own antioxidants without the use of sulphur, a requirement for producing a stable wine for the long term. Cabernet Franc produces extremely thick-skinned berries, which gives it a strong concentration of tannins. The must was also fermented with 50% of the stems intact, which allowed for further extraction of crucial tannins. After a brief period of cold maceration, it underwent classical maceration with wild yeast. The wine then matured for 9 months in Italian amphora made of terracotta. This micro-oxidation without wood aromas encouraged the wine to develop a high-quality tannic structure, even as it retained its unadulterated varietal aromas. It is lively and wild, with notes of juicy sour cherry, currant leaf, and light tobacco. On the palate, it offers racy freshness and plentiful charm.



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GRAPE VARIETY	Cabernet Franc
BOTTLE SIZE (L)	0,75
MATURATION	Amphora
VINTAGE	2023
ALCOHOL CONTENT	12,5 % vol
ACIDITY	4,6 g/l
RESIDUAL SUGAR	0,3 g/l

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