



QUINTA DO FRANCÊS
ODELOUCA RIVER VALLEY

2017

IANTHIS

***Cabernet Sauvignon
Syrah
Red***



Tasting Notes:

Intense garnet colour.

Aromas of cherry, liquorice, dark chocolate and light grilled.

On the palate, notes of raspberry, black pepper, tobacco and vanilla.

A lot of body and acidity, tannins well balanced, well polished and a very persistent finish.

Winemaking methods:

Grapes were selectively handpicked into 12 Kg harvest boxes, the wine was fermented after a 2 days cold pre-fermentation in thermo-controlled stainless steel tanks between 26-28°C during 12-16 days.

Malolactic fermentation: In oak barrels.

Oak usage: Traditionally aged in new oak barrels for 16 months before bottling.

Fining: Generally no fining.

Service:

Best enjoyed at 18 - 20°C.

Wine producer:

Quinta do Francês Odelouca River Valley

Wine-grower: Patrick Agostini

Winemakers: Patrick Agostini - Pedro Mendes

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Cabernet Sauvignon 50%, Syrah 50%
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Acidic Rocky Schist.
Alcohol at Bottling	14,5 %
Bottle Size	750 ml

Quinta do Francês - Patrick Agostini, lda.

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