

Cabaret Frank The Aviary, Old Vine Cabernet Franc, Lodi

£10.75

Vintage: 2018

Bottle Size: 75cl

Alcohol %: 14%

Country: USA

Description: A smooth, medium bodied and easy drinking wine that strikes a lovely balance with its blackberry, plum and dark cherry fruit characters coupled with classic leafy tones.

Cepages: Cabernet Franc

Group: USA

Sub group: California

Colour: Red

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

This is a food wine that really lends itself to vegetarian dishes. Try it with grilled eggplant or zucchini, or with meals containing green peppers (capsicums), cabbage, or herbs (particularly sage, thyme, rosemary or saffron).

A versatile wine that is also fantastic with tomato based dishes; lighter meats such as Turkey or Chicken, along with game meats like duck; and richer beef based dishes like steak or veal.

Beef Bourguignon suits Cabernet Franc very well though you might not think so given the dishes name.

Food / cocktail recipe:

Press

'Ignore the pun, within is a juicy, unoaked, sweet redcurrant and herb-



flecked joy, made from old-vine cabernet franc.' - Jane MacQuitty, The Times, May 2018

One of Jane MacQuitty's 'Top 50 for Christmas' in The Times, 29th November 2014.

Awards

2012 Vintage: IWSC 2014 - Bronze

Harpers Global Design Awards 2014 - Gold for Best Range Design

Other Info:

The grapes are harvested from 'old vines' (35 years) sourced from the single biggest Cabernet Franc vineyard in the world located in Lodi, Central California.

To enable the true flavours and characters of the Cabernet Franc (and touch of Cabernet Sauvignon) to shine through, no wood/oak has been used.