



# MUMELTER

## CABERNET

### RISERVA

Südtirol · Alto Adige DOC

The Cabernet Mumelter is a typical Cabernet Riserva. This cuvée of Cabernet Sauvignon and Cabernet Franc blends the characteristics of the two grape varieties to create a full-bodied, elegant and harmonious wine with concentrated fruit.

<b>Grape variety</b>	Mainly Cabernet Sauvignon plus Cabernet Franc
<b>Area of cultivation/ climate</b>	Weathered porphyry soils on slopes near Bolzano at 330 meters a.s.l.
<b>Grape harvest</b>	Middle to end of October
<b>Vinification</b>	After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques and in large wooden barrels.
<b>Tasting notes</b>	<b>Color:</b> dark ruby with purple hues <b>Aroma:</b> fruity aromas of blackcurrant, blackberry and cranberry; mildly peppery notes and pleasant toasted aromas <b>Taste:</b> full-bodied, elegant and harmonious
<b>Food pairings</b>	Substantial dishes with grilled or roasted red meats, game and mature cheeses
<b>Serving temperature:</b>	16 - 18 °C
<b>Alcohol</b>	14,5 % vol*
<b>Residual sugar</b>	2,2 g/l*