



LE *French* FROG

Imported by
Calini Group LLC,
Overland Park KS

CABERNET
2013

WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

TASTING NOTES

The wine has a rich, ruby color with spicy aromas. It is medium-bodied with good structure, soft tannins and a delicate finish.

Smell: Cherry, Red Plum, Cassis, Rose petals

Taste: Ripe Tannins, Black Cherry, Rosemary

OVERALL IMPRESSION

Slice into a Juicy Steak or kick your feet up and relax by the fire. This wine is perfect companion for both.

FOOD PAIRING

Steak, Roasts and Pecan Pie

COUNTRY: PRODUCT OF FRANCE

OAK: NO

STAINLESS STEEL: 100%

VARIETAL: 100% CABERNET

PH: 3.62

T.A.: 3.59 G/L

ALCOHOL: 13.13%

TANK AGING: 100% STAINLESS STEEL
FOR 11 MONTHS

APPELLATION: LANGUEDOC ROUSSILLON /
PAYS D'OC