



## KURTATSCH FREIENFELD ALTO ADIGE CHARDONNAY RISERVA DOC 2020

Cabernet sauvignon and Cabernet franc were planted already shortly after our founding year of 1900 because of the southern location of Kurtatsch. The warm microclimate and porous soils promote the physiological maturity of these noble grape varieties.

Cabernet sauvignon gives KIRCHHÜGEL its fruity blackcurrants and blackberries, while Cabernet franc brings in the spicy herbal aromas (pepper and mint). A fine nerve of acidity runs through its muscular body giving it sinew and impressive stamina in the bottle. The patience of waiting will be rewarded after long bottle ageing with fascinating tertiary aromas of cedar wood and suede. KIRCHHÜGEL: the sacred one.

### Awards

- Falstaff - 91/100 points
- Slow Wine - Top Wine

### Tasting Notes

#### Colour:

**Bouquet:** Cabernet sauvignon gives KIRCHHÜGEL its fruity blackcurrants and blackberries, while Cabernet franc brings in the spicy herbal aromas (pepper and mint)

**Palate:** A fine nerve of acidity runs through its muscular body giving it sinew and impressive stamina in the bottle.

#### Food Pairing:

**Cellaring:** The patience of waiting will be rewarded after long bottle ageing with fascinating tertiary aromas of cedar wood and suede. Optimum maturity 2-8 years

### Technical Details

**Variety:** 50% Cabernet Sauvignon, 50% Cabernet Franc

**Vintage:** 2020

**Region:** Alto Adige

**Alcohol:** 13.5%

**Maturation:** Temperature controlled fermentation in rotary tanks and ageing in French barriques for 12 months, followed by further ageing in large oak barrels