



THE
FRANQ
ROUGE



WILLIAM FÈVRE CHILE

CABERNET FRANC

D.O. Maipo Valley - Andes, Chile

2018

89% Cabernet Franc
11% Cabernet Sauvignon

Cabernet Franc has been the hidden protagonist of our best wines, an outstanding singer in our chorus. The secret ingredient, the transformer, the enhancer today is over the scenario, as when the chorist is alone with her microphone and her talent shines alone captivating as the star. Such purity is difficult to express in one language so we invited the mother languages of the winery and the universal English to participate in her dress. Time is fair and Cabernet Franc has become a star. Ladies and gentlemen... The Franq Rouge!

Cristian Aliaga C.
Winemaker - cristian@williamfevre.cl

Winemaking note

The Franq Rouge is produced with grapes from San Luis de Pirque, expressing all the character of the variety, with a powerful and penetrating nose. The harvest was held mid April to keep the fruit fresh, achieving a great grape maturity and a nice mouth intensity. A double selection of grapes and low temperature fermentations can extract purple and black fruit, keeping the aromas in the wine.

This Franq can bear a long barrel needed to combine the power with an adequate structure in mouth. 100% of the wine is aged in French barrels to make this great wine.

Tasting note

The Franc Rouge 2018 is an expressive wine from the beginning, powerful, deep, attractive. Black fruits appears First, then toast and violet fruit. Full, wide and long in mouth, present tannins invite you to drink with food to enjoy its great personality.

Pairing

"You have this wine, like to think of charcuterie"(Descorchados)

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Harvest date <i>1° week of April</i>	Production <i>3,466 bottles</i>	Alcohol degree <i>14,8% Vol.</i>	Residual sugar <i>3.92 g/l</i>
PH <i>3,73</i>	Total Acidity <i>3.34 g/l</i>	Altitude	Soils