

2020 L EREDITA

VINTAGE

A hot and relatively dry summer; the ideal growing season. Perfect conditions for later ripening varieties. Narrow picking windows were the story of the vintage, requiring attentiveness, patience and agility in the vineyard.

BLEND

Cabernet Franc 50%
Cabernet Sauvignon 50%

WINEMAKING

This full Appassimento wine is made using Cabernet Franc and Cabernet Sauvignon. The fruit dried for 30 days before fermenting, and was aged in 100% new American and French oak for 19 months.

AROMAS & FLAVOURS

Aromas of field berry, cedar & plum pudding fill your glass. The palate is equally as rich with notes of pomegranate and dark cherries leading to a lingering dry finish of silk tannins.

FOOD PAIRINGS

Pair with dishes such as beef wellington, duck confit, ossobuco, lentil stew & mushroom stroganoff.

WHEN TO DRINK

Enjoy now, or if your patience permits-continue to age in your cellar until 2030.

THE
Foreign Affair
WINERY

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