

Profile

dry + robust tannins + velvety cassis + earth + spice

BRAND D.H. Lescombes

WINE NAME Limited Release Cabernet Franc

VARIETAL Cabernet Franc

VINTAGE 2016

APPELLATION New Mexico

TASTING NOTES Cabernet Franc is considered the “father” of Cabernet Sauvignon, so it is no wonder that it is so full of character, structure and complexity. A dark, rustic garnet red shines through with a moderate viscosity that alludes to a rich character. Its nose is complex and dynamic, but well-balanced with aromas of blackberry, autumn spices, and rustic earth. The hearty yet polished flavor profile boasts pleasant, chewy tannins, velvety cassis, toasted oak, and plum intertwined with spice and earth.

FOOD PAIRINGS Pairs perfectly with tomato-based sauces, Asiago cheese, hearty stews, grilled steaks, or roasts.



Technical Data

ALCOHOL	16%
RESIDUAL SUGAR	.3%
TA	5.7
PH	3.79
OAK	French
TOAST	Medium Heavy
MATURATION AGE	24 Months
COLOR	Rustic Garnet
BOUQUET	Light blackberry, leather, subtle spice
TASTE	Cassis, plum, earth, spice
SERVING TEMP	60°- 65°



Limited Release

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Limited Release Series is the pinnacle of Lescombes family winemaking. Our very best varietals are carefully handcrafted in small batches to create excellent wines capable of long-term cellar aging. Each is French oak matured for a minimum of two years.

A WINEMAKING LEGACY

Tasting Chart

