Cabernet Franc 1001 03732

Semicrianza 2022

A Mediterranean-climate red with fragrant, delicate continental tendencies

SEMIC	EMICRIANZA RED WINE	
100 %	cabernet franc	

Ageing in barrel

42.600 bottles

75 cl

FRAGANCE OF THE LAND

At the foot of the Pre-Coastal Range, under the majestic cliffs and mined gorges on limestone rock, one of our most delicate, aromatic varieties is cultivated. An environment scented with Mediterranean pines, rosemary and precious red orchids. An isolated site where cabernet franc vines benefit from a cooler climate (Mediterranean with continental tendencies) ideal for their development. These characteristics provide us with a wine with a unique identity.



Light | Fruity | Mature | Intense

Body:	●●●○○
Sweetness:	●●○○○
Tannins:	●●○○○
Acidity:	●●●○○
Alcohol:	●●●○○
Alc.:	14 % vol.
Energy value:	96 kcal/100 ml
Serving:	14 - 16 °C
Consume:	improves to 2025
Pairing:	Veal rollatini with peppers

Picota cherry-coloured with violet reflections. Intense aromas of red and black fruit (**strawberry** and **cherry** picota) atop a fragrant balsamic background (liquorice gumdrops), floral (**violet**) and spices (**black pepper**). Soft notes of ageing (**caramel toffee**) and anise (caramel Kojak). On the palate, it is fresh and smooth, with a long, persistent red fruit finish.

Similar wines from our winery:

Ibericus Garnatxa Negra, Ibericus Mencía and Senderos del Montevico.





