

HANNES REEH
UNPLUGGED
CABERNET FRANC



h a n n e s r e e h . a t

2021

100% Cabernet Franc
Selected by hand
Red gravel
Gradation 21 °KMW

Spontaneous fermentation in stainless steel tanks; maceration for approximately 5 weeks

Maturation in barrique

15.0 % vol. Alcohol · 5.5 g/l Acidity · 1.0 g/l Residual sugar

16 °C Drinking temperature

Drink/Store: 2037

In the music world, “unplugged” means to make music without the use of amplifier: simple, pure, and no electronics. For Hannes Reeh, “unplugged” stands for four single-variety wines – wines that express “Andauer pure and natural” – no influence of the fermentation, no added yeasts or enzymes, no cosmetics to cover up the wines. These wines are authentic. And in particularly good years, they are bottled even without undergoing filtration.

The Unplugged Cabernet Franc is one of the youngest varieties at the Hannes Reeh Winery. Once the mainstay of various cuvées, it has also appeared separately since 2015 due to its extraordinary elegance and aroma - and not only in the context of strong meat dishes.

(In Germany and the Benelux: Rohstoff)