



Alcohol
14%

Ac. Total
5,4 g/l

Ph
3,40

*Serving
Temp*
15-16°

Cabernet Franc

Región

San Rafael, Mendoza.

Vineyard

Cabernet Franc (5000 Kg/ha, planted in 2009) from San Rafael, Mendoza.

Soil

Silt-sandy soil of alluvial origin with presence of stones covered with calcium carbonate, with a low organic matter content. This farm is irrigated by the waters of the Diamante River, coming from the Andes Mountains.

Harvest

Handmade in 18 kg boxes. March 20, 2023.

Elaboration

Selection of clusters in the winery. 72 hours of pre-fermentation maceration at 5°C. Alcoholic fermentation carried out in stainless steel tanks with controlled temperatures between 27°C and 30°C. Fermentation spontaneous malolactic. Maturation: 14 months in oak barrels french for 1st and 2nd use of 500 liters capacity.

Production

5500 bottles.

Tasting notes

Bright violent red color. Spicy aromas typical of the varietal that they are reminiscent of red pepper, pepper and slight sensations of licorice. In mouth we can find again the typicality in its spicy flavors, tannins balanced, fresh, vibrant acidity and good volume. Persistent ending, complex, with the authentic characteristics of a great Cabernet Franc.