



Alcohol
14,7%

Ac. Total
5,5 g/l

Ph
3,40

*Serving
Temp*
15-16°

Iconic Red

Región

San Rafael, Mendoza.

Vineyard

Cabernet Franc (5000 Kg/ha, planted in 2009), Malbec (7000 kg/ha, planted in 2007) and Syrah (9000 kg/ha, planted in 2009) from San Rafael, Mendoza.

Soil

Soil of alluvial origin composed of sand and stones covered in calcium carbonate, with a low organic matter content. This farm is irrigated by the waters of the Atuel River, coming from the Cordillera of the Andes.

Harvest

Handmade in 18 kg boxes. March 13, 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: the three varietals are preserved separated into new French oak barrels of 225 and 500 liters. Then it is blended and returned to barrels for 4 more months for a total 12 months in oak. The blend is 30% Cabernet Franc, 55% Malbec and 15% Syrah.

Production

5500 bottles.

Tasting notes

Red wine with good structure, bright and intense with violet reflections. Elegant and tasty, with silky persistence. On the nose, currants and raspberries stand out and other red fruits. Aromas of melted chocolate with honey and notes of amalgam of pepper and nuts from its passage through French oak barrels.