



CABERNET FRANC 2019

VINEYARD LOCATION:

La Consulta, Valle de Uco, Mendoza.

AGE: 20 years.

ALTITUDE ASL: 1050 m.

TRAINING SYSTEM: VSP, drip irrigation.

YIELD: 65 - 70 ql/ha.

SOIL: Cabernet Franc grapes come from Plot 2. Located on the southeast of the vineyard, it is an area with stony soils, lower vigor and well exposure to the sun. These factors allow the maturity of the bunches and – without losing the spicy profile of the variety – the fruity character of the wine.

HARVEST: Hand-picked, by end March.

VINIFICATION: Fermentation at 23°C - 27°C, extended maceration. Spontaneous malolactic fermentation.

GRAPE VARIETY: Merlot and Cabernet Sauvignon

AGING: Second to fourth use French oak barrels, then 6 months in bottle.

TASTING NOTES:

Wine of nice intensity, it expresses beautiful red fruits, cherry jam aromas and hints of spices that take center stage with the minutes in the glass. It is an elegant wine with silky tannins and natural fresh acidity. A faithful exponent of La Consulta terroir.

HERENCIA
RESPETO