



## RESERVA CABERNET FRANC

### VINEYARD LOCATION

Luján de Cuyo, Mendoza

### GRAPES

100 % Cabernet Franc

### YIELD

45 hl/ ha

Deleafing and green picking is performed in December. Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

### FERMENTATION

Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C.

### AGEING

60 % of the wine is aged in French oak barrels for 12 months.

### TASTING NOTE

Intense red colour. Elegant on the nose, with red and black fruit aromas and hints of mint. Fresh and well balanced, with a long finish. Best served with lamb stew, pork, game and chocolate desserts.