

LA MASCOTA CABERNET FRANC

Vinification

Hand harvesting in plastic bins. Bunch selection. Destemming and crushing. Berry selection. Fermentation and maceration in stainless steel tanks during a minimum of 25 days at 23-25°C. Natural malolactic fermentation. 15 months aged in new French and American oak barrels. Filtering. Bottling.

Features

La Mascota Cabernet Franc is a ruby red wine with subtle violet hues, and intense, concentrated aromas evoking cassis, blackcurrants and sweet spices such as black pepper and clove. In the mouth, this perfectly structured wine displays ripe red fruit flavours with notes of eucalyptus and black pepper. An elegant, perfectly balanced wine, with a well-structured, lingering finish.

Other information

La description de ce produit est temporairement disponible en anglais seulement.



Producer

Mascota vineyards

Category

Red

Grapes

100% Cabernet Franc

Country / Region

Argentina, Mendoza

Degree of alcohol

14%

Serving temperature

750ml

Available in these provinces

- British Columbia
- Alberta
- New Brunswick
- Nova Scotia

Safra 2015. Les Terroirs 09/11/2018.