



Winemaker: Lucas Amoretti.

Varietal Composition: 100% Cabernet Franc.

Grapes: From Altamira (1.100 m.a.s.l. - calcareous soils), Vistaflores (1.200 m.a.s.l. calcareous soils) and Perdriel - Luján de Cuyo (980 m.a.s.l. – intermediate soils).

Vineyards: Lower than 5 Tons. per Ha.

Harvest: By hand in plastic boxes of 17 kg.

Selection: Double manual selection of cluster and berries.

Maceration: Cold pellicular maceration for 8 days at 8° C, before alcoholic fermentation.

Alcoholic Fermentation: Performed using the 'indigenous yeast' method for 20 days, in french oak barrels, medium toasts. Temperature 28-30° C. Long maceration for 12 days.

Malolactic Fermentation: In french oak barrels.

Ageing: In new french oak barrels for 24 months.

Storage: For 12 months in the bottle.

Estate Grown & Bottled

Analytic Data:

Alcohol: 14%

PH: 3.6

Total Acidity: 5.59 g/l.

TASTING NOTES:

This deep and intense ruby colored wine opens with cassis, raspberry and blackcurrant aromas that merge with notes of black pepper, eucalyptus, fresh mint and rosemary. Soft touches of French oak provide complexity and elegance. Good balance between fruit and wood. It has a sweet impact and soft velvety tannins. Fruity, with red fruit highlights and spicy streaks that are typically found in a cabernet franc. Good body and concentration with a long persistent finish.

Food pairing: Perfect match for roasted meat, game meat and stew, as well as pasta with red sauces and ripened cheese.