



Winemaker: Lucas Amoretti.

Varietal Composition: Cabernet Franc.

Grapes: From Perdriel (Lujan de Cuyo 980 m.a.s.l.) and Vistaflora (Tunuyan 1.200 m.a.s.l.).

Vineyards: More than 15 years old, with yields of less than 8 Tons. per Ha.

Harvest: By hand in plastic boxes of 17 Kgs.

Selection: Double manual selection of clusters and berries.

Maceration: For 5 days at 8°C.

Alcoholic Fermentation: With native yeasts during 15 days in stainless steel tanks at temperatures between 27 and 29°C.

Malolactic Fermentation: In french oak barrels.

Post fermentative maceration: 9 days.

Ageing: In french oak barrels for 10-12 months (second use, medium toast).

Estate Grown & Bottled.

Analytic Data:

Alcohol: 14%

PH: 3.6

Total Acidity: 5.58 g/l.

TASTING NOTES:

Punto Final cabernet franc reserve 2016 has a deep and intense ruby colored. The wine shows notes of black pepper, eucalyptus and fresh mint aromas that merge with notes of vanilla and chocolate. Soft touches of french oak provide complexity and elegance. 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 and persistent finish.

Food pairing: Beef and pork, empanadas, risottos and stuffed pasta.