

PUNTO FINAL RESERVA *CABERNET FRANC* 2024

Varietal Composition

100% Cabernet Franc

Vineyards

Over 20 years old with yields of less than 8 tons per hectare.

Grapes

Sourced from Vista Flores - Uco Valley (1100 m.a.s.l. - stony and calcareous soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - loamy soils).

Harvest

Hand-harvested in plastic bins. An early March harvest is carried out to obtain a more vegetal profile, and a second harvest at the end of March for a fruitier character.

Selection

Double manual selection of bunches and berries.

Alcoholic Fermentation

Fermented with indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22°C.

Malolactic Fermentation

In stainless steel tanks.

Aging

Aged in French oak barrels for 12 months.

ANALYTICAL DATA

Ph: 3.7

Total acidity: 5.9 g/l

Residual sugar: 2.7 g/l

Alcohol: 13.5%

TASTING NOTES:

Intense ruby red in color. Its aromas are reminiscent of sweet spices, plum with lavender and sage, with a hint of pepper. As time passes in the glass, aromas of vanilla and chocolate appear, contributed by its ageing in oak. Firm and ripe tannins with good acidity and a long finish.



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