



## GREEN MATTER *CABERNET FRANC* 2025

### Varietal Composition

100% Cabernet Franc

### Grapes

Sourced from two blocks of the “Renacer” estate located in Perdriel (950 m.a.s.l. – silty loam and stony soils).

### Vineyards

15 years old. Ungrafted (own-rooted) vines, with yields below 6 tons per hectare.

### Harvest

Hand-harvested in 17kg plastic crates in early April.

### Pre-fermentative Maceration

Cold maceration for 3 days at 8°C to enhance fruit expression and color.

### Alcoholic Fermentation

Minimalist approach using indigenous yeasts for 10 days in stainless steel tanks, at controlled temperatures between 25°C and 27°C.

### Malolactic Fermentation

Spontaneous, followed by post-fermentative maceration in stainless steel tanks to build structure.

### Aging

12 months in second and third-use French oak barrels.

### ANALYTICAL DATA

Ph: 3.73 - Total acidity: 5.32 g/l

Alcohol: 13.2%

### TASTING NOTES:

It presents an intense ruby color with violet and black highlights. On the nose, it features prominent aromas of red fruits such as plum, cherry, and raspberry, along with a distinguished herbaceous and vegetal character (green bell pepper, mint, paprika, or tomato). It adds a subtle spicy touch of black or red pepper, while its time in oak brings hints of tobacco, chocolate, and vanilla without overshadowing the fruit. On the palate, it has a fresh entry with balanced acidity; its present tannins help cleanse the palate to enjoy pairings with various types of meat. It possesses a long and elegant finish that invites you to keep drinking.



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