



RENACER *CABERNET FRANC 2020*

Vineyards

Uco Valley; Vista Flores, Stony loam soil at 1100 m.a.s.l. and from Perdriel, Luján de Cuyo, the Renacer estate, at 900 m.a.s.l. and silt loam soils. Yields are less than 6 tons per hectare.

Harvest

Hand-picked in 17 kg plastic crates.

Selection

Double manual selection of bunches and berries.

Maceration

Cold maceration for 3 days at 8° C, prior to alcoholic fermentation.

Alcoholic Fermentation

Carried out with indigenous yeasts for 15 days.

Aging

24 months in French oak barrels. The final blend is stabilized for 6 months in stainless steel tanks.

Storage

6 months in bottle.

Number of bottles

7000.

ANALYTICAL DATA:

Alcohol: 14.3%.

PH: 3.7

Total acidity: 5.5 g/l.

TASTING NOTES:

Deep and intense ruby red color. The nose highlights plum and pepper resulting in balanced combination. It has soft herbal and bell pepper notes. In the mouth it has a sweet, unctuous and forceful entry. Its time in oak barrels, contributed notes of vanilla, bitter chocolate and sandalwood.

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