

## PUNTO FINAL RESERVA *CABERNET FRANC* 2021

### Varietal Composition

Cabernet Franc.

### Grapes

From Vista Flores - Uco Valley (1100 m.a.s.l. - stony and calcareous soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - silty loam soils).

### Vineyards

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

### Harvest

Manual in plastic bins. A first harvest is carried out at the beginning of March to obtain a more vegetal character, and another harvest at the end of March to obtain a more fruity character.

### Selection

Double manual selection of clusters and berries.

### Alcoholic fermentation

Fermented with indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22°C (72°F).

### Malolactic fermentation

In stainless steel tanks.

### Aging

In French oak barrels for 12 months.

### ANALYTICAL DATA:

**Alcohol: 13.5%.**

**P.H.: 3.7**

**Total acidity: 5.1 g/l.**

### TASTING NOTES:

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

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