



Varietal Composition: Cabernet Franc.

Grapes: From Vistaflores (4,265 FAMS L – calcareous soils) and Perdriel (3,117 FAMS L – silty loam soils)

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

Harvest: By hand in plastic boxes of 17 Kgs.

Selection: Double manual selection of clusters and berries.

Maceration: For 12 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.

Ageing: In French oak barrels for 10 -12 months

ANALYTIC DATA:

Alcohol: 14%

PH: 3.65

Total Acidity: 5.80 g/l.

TASTING NOTES:

This deep and intense ruby colored wine opens with 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 reflections of red fruits and spicy veins. Good body and concentration with a long and persistent finish.

FOOD PAIRING: Grilled meats, empanadas, risottos and pastas.