



Grapes

100% Cabernet Franc

Region/Appellation

Uco Valley

Alcohol by volume

14.50%

Residual Sugar

1.82 g/l

pH

3

Total Acidity

5.4 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

27/04/2024

Apelación Cabernet Franc

2019 6x75cl

Winemaker Notes

Ruby red in colour with firm tannins; great fresh fruit aromas with lush acidity and a long finish. It can be consumed now but will age beautifully for several years.

Vineyard

From selected vineyards in Paraje Altamira and the wider Uco Valley.

Winemaking

Made with grapes harvested during the first week of April. Fermented with native yeasts in concrete vats filled by gravity. Skin maceration for 20 days. Complete malolactic fermentation. Aged in 2500l foudres.

Vintage

2019 vintage was an exceptional one, where the climate conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy, but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperature always below average. The same thing happened during February and March, however this was a year of high luminosity.

Food match

Grilled and Roasted Red Meats

Perfect accompaniment to goats cheese, red meat, roasted vegetables, seasoned and spicy foods

