

# LAMADRID

SINGLE VINEYARD

GRAN RESERVA

CABERNET FRANC



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## IN THE VINEYARD

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**Variety:** 100% Cabernet Franc Origin:

**Vineyard** La Suiza, Agrelo, Luján de Cuyo

**Vineyard Altitud:** 1000 masl

**Year Planted:** 1995

**Density:** 5500 plantas por ha.

**Yield:** 3 plants per bottle

**Harvest Method:** hand picked

**Vineyard Management:** Organic drip irrigation

**Soil Type:** Stony loam soil with rocky areas

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## Tasting Notes:

Aromas of bitter and dark berries, tobacco, cocoa and cedar. It is medium-bodied with fine-grained tannins. Juicy at the end.

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## AT THE WINERY

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**Harvest:** April

**Maceration:** Cold maceration at 7°C for 5 days.

**Alcoholic Fermentation :** In concrete eggs with native yeasts at temperatures between 26/28 °C for 27 days, with 2 daily stomps.

**Malolactic Fermentation:** 100% spontaneous in 60% new French oak and 40% second use French oak.

**Aging:** 18 months in 60% new French oak barrels and 40% second use French oak

**Bottling:** January. This wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez

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