



## CABERNET FRANC

### EN EL VIÑEDO

**Varietal:** 100% Cabernet Sauvignon

**Origin:** Finca Lamadrid, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 msnm

**Year Planted :** 1999

**Density :** 7200 plantas per ha.

**Yield :** 1 plantas per bottle

**Vineyard management:** Organic and sustainable farming

**Irrigation:** By drip

**Soil type:** Clay loam and Sandy loam soil

### EN LA BODEGA

**Harvest:** March

**Maceration:** Cold maceration a 7°C for 5 days with 5% of escoabjo.

**Alcoholic Fermentation:** It is carry out in concrete eggs for 22 days and temperaturas between 21-23°C.

**Malolactic Fermentation:** Spontaneous in French oak barrels for 20 days.

**Aging:** 9 months concrete eggs.

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

**Winemaker:** Angelina Yañez

### TASTING NOTES

It has an intense violet color with pure reflections. On the nose its spicy notes stand out with the presence of herbal aromas and a delicate menthol. Its aftertaste is spicy, with vegetable notes, good natural acidity complement a good texture.