

LAMADRID

SINGLE VINEYARD

GRAN RESERVA

CABERNET FRANC



IN THE VINEYARD

Variety: 100% Cabernet Franc Origin:

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

Tasting Notes:

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

Juicy at the end.

AT THE WINERY

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
