

LAMADRID

SINGLE VINEYARD

RESERVA

CABERNET FRANC



IN THE VINEYARD

Variety: 100% Cabernet Sauvignon

Origin: Vineyard La Suiza, Agrelo, Luján de Cuyo

Vineyard Altitude : 1000 masl

Year Planted : 1995

Density : 5500 plants per ha.

Yield : 2 plants per bottle

Harvest Method : hand picked

Vineyard Management : Organic drip irrigation

Soil Type : Clay loam and Sandy loam soil

TASTING NOTES

This offers dark and earthy spicy aromas with ripe plums and blackberries. On the palate it has a cut of granulated tannin that really holds up well, with a long and detailed fresh finish.

AT THE WINERY

Harvest: April

Maceration: Cold maceration a 10°C durante 5 días

Alcoholic Fermentation : 50 % it is carry out in stainless steel tanks and 50% in concrete pools, working with native yeasts for 26 days and temperaturas between 23-25°C. In the same process 2 daily movements are carried out.

Malolactic Fermentation : : In french oak barrels for 25 day.

Aging: 12 months in second and third French oak barrels.

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

Winemaker: Angelina Yañez
