

Apelación Cabernet Franc 2017 3 x Magnums 3x150cl

Grapes
100% Cabernet Franc

Region/Appellation
Uco Valley

Alcohol by volume
14.00%

Residual Sugar
2.26 g/l

pH
3.7

Total Acidity
5.89 g/l

Drinking Window
2024 - 2026

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

Tasting note printed
21/01/2025

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

Frost was an issue affecting quantity in 2017, but the grapes that survived produced excellent quality wines.

Food match

Grilled and Roasted Red Meats

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

