

Apelación Cabernet Franc 2017 3 x Magnums 3x150cl

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



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

01/09/2024