

Apelación Cabernet Franc

2020 6x75cl

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

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

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

2.3 g/l

pH

3

Total Acidity

5.4 g/l

Drinking Window

2025 - 2030

Tasting Guide

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

Tasting note printed

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