

ALAMBRADO ES LA *guía de la vid y el sostén* DE LOS
FRUTOS EN EL VIÑEDO, DESDE EL *inicio de cada*
brote, ACOMPAÑANDO SU CRECIMIENTO.

ALAMBRADO

CABERNET FRANC

2019

COMPOSITION	100% Cabernet Franc
ORIGIN	Valle de Uco, Mendoza, Argentina
HARVEST	Handpicked grapes during the second week of April

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,7% vol	5,3 g/l	3 g/l

VINIFICATION

Manual harvest. Classic red winemaking, with cold pre-fermentation and sowing of selected yeasts between 25 and 27 °C, and a maceration of 15 days on the pomace, with periodic pigging and delestage. Malolactic fermentation in tanks.

TASTING NOTES

Colour: Ruby red of medium intensity with violet hues.

Aroma: Notes of fresh herbs and vegetables such as tomato leaf in harmony with aromas of currants, blueberries and blackberries.

Flavour: With a defined, elegant palate, medium body and sweet tannins. Complex and sophisticated finish.

