



TASTING NOTES

In view it has a reddish hue, of great intensity. On the nose aromas of fresh red fruits, green pepper and spices are perceived. In the mouth it has a very pleasant entry, a sensation of sweetness due to its silky and ripe tannins. A wine to enjoy until the end.

BARRANDICA
Cabernet Franc

2020

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VINEYARD LOCATION	Uco Valley.
VINES PER HECTARE	5.500 (high density)
HEIGHT OF THE VINEYARD	1.050 mts. above sea level.
SOIL	Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.
CLIMATE	Continental with low average rainfall (200 mm. per year)
HARVEST PRODUCTION	Manual, in 18 Kg plastic bins. Double selection of the grapes, fermentation at 24°-28°C, in 100-150hl inox tanks, maceration up to 30-45 days, depending on tastings and natural malolactic fermentation.
AGING	6 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml)
ALC. VOL.	13,5 % Vol.
AZ	2,56 g/l
AC	4,95 g/l
PH	3,75



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