



TASTING NOTES

In view we appreciate an intense and bright red color. The nose offers green bell pepper and red fruits aromas, well balanced with oak. In the mouth, it has a soft entry, is structured and balanced with mature tannins, and presents a good volume.

SINGLE VINEYARD
Cabernet Franc

2018

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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	12 months in French oak barrels of first and second use. Then 8 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml)
ALC. VOL.	14,2% Vol.
AZ	3,08 g/l
AC	5,40 g/l
PH	3,69



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VINOS | BODEGA

