

A TRILOGY OF  
*Cabernet Franc*



## CABERNET FRANC RED

Fresh, elegant, and silky. A high-flying complexity that brings sensations of enjoyment to the palate.

### COMPOSITION

100% Cabernet Franc

### VINEYARDS

Maipú, Mendoza

### HARVEST

Handpicked in the second week of April

### WINEMAKING

The grapes are destemmed and sent to the thermomacerator with enzymes. Alcoholic fermentation takes place in concrete tanks with selected yeasts, allowing the fullest varietal expression at a temperature of 23°C. After fermentation, 50% of the wine is transferred to un-toasted French oak barrels for 8 months to achieve volume on the palate and rounded tannins.

### TASTING NOTES

A red color with burgundy hues, of good intensity and clarity. It offers aromas of great expression and varietal typicity, with notes of cassis cream and blueberries, combined with spices like cloves. On the palate, it has mature, sweet, and rounded tannins, wide and velvety in the mid-palate, and a very persistent finish.