

A TRILOGY OF
Cabernet Franc



CABERNET FRANC WHITE

A revolution of freshness and fruit that unveils new limits. A great effort by the enology team to bring something never seen before in a Blanc de Noir.

COMPOSITION

100% Cabernet Franc

VINEYARDS

Maipú, Mendoza

HARVEST

Handpicked in the second week of April

WINEMAKING

The grapes are destemmed and automatically separated from the skins, followed by a prefermentative maceration at 10°C with enzymes to maximize the freshness of the grapes. Alcoholic fermentation takes place in concrete tanks with selected yeasts, ensuring the fullest varietal expression at a temperature of 12°C. The wine is then kept in stainless steel tanks under cold storage until bottling.

TASTING NOTES

A yellow color with silver highlights. A very intense aromatic profile where white roses and jasmine are noticeable. Typical varietal notes of red pepper, pink pepper, and jarilla flower also emerge. The balance between its medium-bodied, slightly creamy texture and its fresh, natural acidity makes it very attractive and prolonged. A UNIQUE experience!