



GRAN RESERVA
CABERNET FRANC 2016

*In the
vineyard*

VARIETAL • 100% Cabernet Franc.

ORIGIN • Finca La Suiza, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1995

DENSITY • 5.500 PLANTS PER HECTARE

YIELD • 3 PLANTS PER BOTTLE

VINEYARD MANAGEMENT • Organic drip irrigation.

SOIL TYPE • Stony loam soil with rocky areas.

HARVEST REPORT • A year that required a lot of decision making: less production, more humidity for the region, but with good canopy management and human labor to determine the harvest time, it maintained quality and achieved great natural acidity.

*At the
winery*

HARVEST DATE • LAST WEEK OF APRIL 2015

HARVEST METHOD • By hand.

MACERATION • Cold maceration at 6 °C for 4 days.

ALCOHOLIC FERMENTATION • Work is done on concrete eggs, with indigenous yeasts at temperatures between 27/28 °C for 26 days, during this process, daily stomps are carried out.

MALOLATIC FERMENTATION • 100% spontaneous in 60% new french oak and 40% second use french oak.

AGING • 18 months in french oak barrels where 60% is first use and 40% is second use.

BOTTLING • June 2017. This wine has not been clarified, filtered or cold stabilized.

TOTAL PRODUCTION • 1.000 boxes.

WINEMAKER • Héctor Durigutti.

TASTING NOTES • The earthy aromas of Boston baked beans and stewed berries create a strong, dense and ripe palate. This wine has a flavor of baked red fruits and cassis. A spice cake flavored finish feels dense and meaty, with a flavorful aftertaste.

