



RESERVA  
**CABERNET FRANC 2018**

*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** • 2 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, quality maintained and natural acidity achieved.

*At the  
winery*

**HARVEST DATE** • SECOND HALF  
OF APRIL 2018

**HARVEST METHOD** • Manual.

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

**ALCOHOLIC FERMENTATION** • It is carried out in concrete pools with native yeasts, working with temperatures between 25/27 °C for 25 days. There are 2 pump-overs and a daily delestage.

**MALOLATIC FERMENTATION** • In French oak barrels for 28 days at a temperature of 18 °C.

**AGING** • 12 months in second and third use french oak barrels.

**BOTTLING** • End of September 2019. This wine has not been clarified, filtered or cold stabilized.

**TOTAL PRODUCTION** • 1.800 boxes.

**WINEMAKER** • Héctor Durigutti.

**TASTING NOTES** • Currant, violet, rosemary, clove and bark aromas. It's medium-bodied with silky tannins and bright acidity. Sleek and succulent with a juicy, savory finish.

