



ZUNZUN
ROSADO DE CAB. FRANC 2021

*In the
vineyard*

VARIETAL • 100% Cabernet Franc.

ORIGIN • Agrelo, Luján de Cuyo - Mendoza

VINEYARD ALTITUDE • 1.000 masl.

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

VINEYARD MANAGEMENT • Conducted on a high trellis planted on clay soil - sandy loam with drip irrigation.

SELECTION METHOD • Manual double selection.

HARVEST REPORT • It was a very warm year, which brought forward the ripening point, but through irrigation we managed to balance the acidity and obtain adequate phenolic maturation. Highlighting the color and the final freshness.

*At the
winery*

HARVEST DATE • FIRST FORTNIGHT
OF FEBRUARY 2021

HARVEST METHOD • Manual.

MACERATION • A short maceration of 40% is carried out with the skin at a temperature of 5 ° C.

WAREHOUSE RECEPTION • It is received in 18 kg boxes.

PRESSING • It is done after the previous 5-hour maceration, working with gentle pressure.

ALCOHOLIC FERMENTATION • In cement eggs, with indigenous yeasts working for 20 days with low temperatures between 15/16 °C, thus freshness and aromas are preserved.

MALOLATIC FERMENTATION • It is carried out at 18 °C, conditioned in cement eggs, for 23 days.

AGING • 3 months on lees.

BOTTLING • First fortnight of August 2021

TOTAL PRODUCTION • 1.500 boxes.

WINEMAKER • Angelina Yañez.

TASTING NOTES • Subtle salmon color, on the nose there are herbal aromas and notes of citrus fruits, at the end a slight minty with a fresh aftertaste. In the mouth we feel minerality and roundness, with balanced and enveloping acidity.