LAMADRID
ESTATE WINES

ZUNZUN
ROSADO DE CAB. FRANC 2020

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 2020

HARVEST METHOD • By hand.

MACERATION • A short maceration of 40% is carried out with the skin at a temperature of 7 ºC.

WAREHOUSE RECEPTION • It is received in 18 kg boxes. Double manual selection is performed.

PRESSING • After 7 hours of the previous maceration, working with soft working pressures up to 250 bar.

ALCOHOLIC FERMENTATION • In cement egg, with native yeasts. Of these, 22 days with temperatures between 15/16 ºC, preserving freshness and aroma.

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 July 2020.

TOTAL PRODUCTION • 1.500 boxes.

WINEMAKER • Angelina Yañez.

TASTING NOTES • Pale salmon color, on the nose there are pyrazine, herbal aromas and citrus notes of orange peel and apricot, at the end a slight minty. In the mouth we feel minerality and roundness, with balanced acidity and a fresh and floral aftertaste.