



PEÑÓN DE AGRELO
CABERNET FRANC 2021

*In the
vineyard*

VARIETAL • 100% Cabernet Franc.

ORIGIN • Finca Lamadrid, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 2.019

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

DRIVING SYSTEM • Traditional trellis system.

VINEYARD MANAGEMENT • Organic and sustainably farmed, organic drip irrigation.

SOIL TYPE • Boulder.

SELECTION METHOD • Double selection table.

HARVEST REPORT • The harvest started earlier with respect to phenolic maturation, where we obtained fresh products with good natural acidity. The year started dry and cool, precipitating towards the end of January. In general, it was a vintage with remarkable results in the quality of our wines.

*At the
winery*

HARVEST DATE • SECOND FORTNIGHT
OF MARCH 2021

HARVEST METHOD • Manual.

MACERATION • 3 days at 5 °C.

ALCOHOLIC FERMENTATION • With indigenous yeasts, in cement eggs, for 15 days at 18/23 °C.

MALOLATIC FERMENTATION • It is carried out spontaneously in cement eggs, for 30 days at conditioned temperatures of 18 °C.

AGING • 10 months in concrete eggs.

BOTTLING • December 2021. This wine has not been filtered, clarified or cold stabilized.

WINEMAKER • Héctor Durigutti / Pablo Durigutti.

WINEMAKER`S NOTES • On the nose spicy like pink pepper, aguaribay, notes of vegetables and greens. In the mouth it is vertical with well marked acid notes.

