

PUERTA DEL ABRA

CABERNET FRANC 2018





HARVEST

Hand-picked - March 28, 2018



PRODUCTION

2,600 bottles



WINEMAKER

Delfina Pontaroli



ALCOHOL

13,06 % v/v

Р^Н 3,9

TOTAL ACIDITY

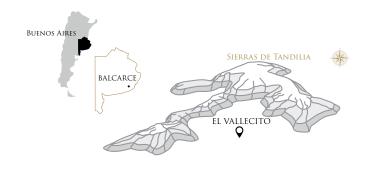
5,6 g/l

VINIFICATION

After cold soaking for 72 hours, grapes are fermented in first-fill oak barrels using selected and native yeasts. The wine is aged for 24 months in French oak barrels (60% first-fill and 40% second-fill), undergoing natural malolactic fermentation.

VINEYARD

El Vallecito was planted in 2013 on limestone soils at 377-450 fasl and is surrounded by the Tandilia mountain range, a 2200 million-year-old formation. The high rainfall levels in the area throughout the vine growth cycle, combined with temperatures ranging from 84 °F (29 °C) during the day to 57 °F (14 °C) at night, provide ideal conditions for the development of red and white strains.



TASTING NOTES

Sight: Deep ruby. A limpid and bright wine.

Smell : Red fruit and black tea aromas, with typical pyrazinic notes of roasted red pepper. Vanilla, tobacco, chocolate, and leather aromas imparted by aging in French oak barrels.

Taste: The attack is soft and delicate, with ripe tannins and vibrant acidity. Medium-bodied wine, elegant and complex.