

GRAND CABERNET FRANC 2021

VINEYARDS

Varietal	100% Cabernet Franc.
Altitude	1,200 meters above sea level.
Terroir	The Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	6.250 plants / ha.
Yield	50 qq / ha.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, stony.
Soil Study	Pedro Parra.
Pruning	"Double Guyot"
Vineyard management	Spring shoot thinning, cluster thinning after, veraison, defoliation.
Harvest	100% By hand, using small plastic boxes (15 Kg) during the month of April.
Winemaker/Agronomist	Ezequiel Manoni.

ENOLOGY

Reception	Directly at the sorting table. Use of gravity flow system, no pumps.
Fermentation	Whole berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	10 days at 26°C (78,8°F).
Maceration	3 pumpovers per day, and 3 délestage total. Post fermentation maceration for 20 days.
Malolactic Fermentation	100% natural at the end of May.
Aging	100% aged 12 months in new French / Bordeaux oak barrels.
Bottle Production	6.800 bottles.
Potential Aging	10 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	14,5% Vol.
Total Acidity	5,60 g/l tartáric .
pH	3,80.
Residual Sugar	1,60 g/l.

