



BODEGA
ARGENTO



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:

100% Cabernet Franc

REGION: Lujan de Cuyo (Alto Agrelo),
Mendoza

THE REAL ARGENTINA

ARGENTO

• RESERVA •

At Bodega Argento we are very proud of Argentina's wine heritage and the unique terroir of Mendoza. We are dedicated to making wines that exemplify the hallmarks of our style: purity, vibrancy, elegance and the ultimate expression of terroir.

2017 CABERNET FRANC

Delicate ruby color, aromas of cherry, raspberry, currant leaves and fruits. Some spice, herbs and cassis. Rich and full body, very expressive aromas, sweet tannins and long finish.

ARGENTO RESERVA RANGE

Limited selection of fuller-bodied wines with a great concentration of fruit and complexity. The grapes used to make these wines come from our oldest vineyards in Mendoza, where productions are steadier. These grapes are exceptionally intense and expressive. These wines age in oak barrels, thus providing rich complex flavors on the palate and a soft mouth texture.

WINEMAKING

Stainless steel tanks fermentation at 25-27°C for 7 days.

OAK AGING: 4 month fermentation in french oak (25 % of the blend)

TA: 5.67g/L

pH: 3.37

RS: 2.96g/L

ALCOHOL: 14,4%