



ARGENTO

· ESTATE RESERVE ·

ORGANIC CABERNET FRANC 2019

MENDOZA | ARGENTINA



This wine has a deep red color, aromas of cherry, raspberry, currant leaves and fruits. Rich and full body with velvety tannins and long finish.

WINEMAKING

Cool maceration during 2 days.
Fermentation in stainless steel tanks at 24-26°C for 7 days.

OAK AGING

30% of the blend was in contact with barrels of 550 lts. and barrels of 3500 lts. of medium toasted French oak.

VARIETAL COMPOSITION

100% Organic Cabernet Franc.

REGION

Agrelo, Luján de Cuyo, Mendoza

TA: 5,47 g/L RS: 3 g/L pH: 3.78 ALCOHOL: 14,5%



BODEGA
ARGENTO

Drink with moderation.
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