

CABERNET FRANC 2018 MENDOZA | ARGENTINA









FINCA AGRELO MENDOZA I ARGENTINA

ORGANIC VINEYARD

CABERNET FRANC 2018

Intense red color. Voluptuous and fresh attack and exceptional aromas. A very aromatic palate, with raspberries and herbs, powerful tannins, mid palate with good weight. Long and vibrant finish.

WINEMAKING

Cool maceration for 4 days at 10°C Fermentation in stainless steel tanks atv 24-26°C for 8 days.

OAK AGING

CF: aged in congrete eggs for 10 months MB: 70% of the volume in concrete eggs, 30% in French oak for 10 months.

COMPOSITION: 95% C. FRANC - 5% MALBEC - Finca Agrelo

REGION: Alto Agrelo, Luján de Cuyo, Mendoza.

TA: 5.14g/L	pH: 3.78
RS: 1.93g/L	ALCOHOL: 14.7%

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