



EXPRESIÓN Cabernet Franc 2017

Winemakers: Maria Eugenia Baigorria.

Grape Variety: 100% Cabernet Franc.

Region of Origin: Uco Valley

Vineyards details: Alluvial.

Harvest details: By hand in cases.

Climate: Dry and arid.

Vinification process:

Arrival at winery, first grapes are selected; temperature of the grapes are brought down up to 16-18 C degrees before they are sorted, de-stemmed and crushed.

Maceration during 48-72 hs up to Alcoholic Fermentation starts.

When Fermentation starts, selected yeast, nutrients and tanins are added, controlling temperature three times a day, cooling if it is necessary. The fermentation is carried out between 18 ° and 22° C for 15-20 days. Natural malolactic fermentation.

Ageing process: 4 month in second and third use french oak barrels, 50% of the wine.

Colour: Intense red colour with violet hues.

Aromas: Violet and raspberry aromas. Combining toasted scents, vainilla, chocolate and snuff provided by the wood.

Palate: Medium body with gentle tannins.

Alcohol content: 13,5% (20°C).

Total acidity: 3,95 g/l tartaric acid

PH: 3,7.

Residual Sugar: 3,9 g/l

Serving temperatura: 16-18° C.

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