

BARRABÁS · CABERNET FRANC



Grape Variety

100% Cabernet Franc

Region of Origin

Perdriel, Luján de Cuyo · Altamira, San Carlos

Vine cultivation

Vertical shout position trellising

Harvest

Manual in boxes of 12 Kg

Yield

7 Tons / Ha

Vinification

Alcoholic Fermentation: In stainless steel tanks of 5,000 liters with selected yeasts and temperature controlled with daily soft overruns.

Maceration: 5 days in cold at 8 ° C, 25 - 30 days of total maceration

Malolactic fermentation: with indigenous bacteria in barrels, until total malic acid consumption.

Aging: 16 - 20 months in 300 liter oak barrels (70% French - 20% American - 10% Hungarian)

Bottling: without clarifying or filtering

Tasting Notes

This Cabernet Franc stands out for its deep intense ruby red color. Its aromas remind us of apples and ripe red fruits. It has a very refreshing and attractive herbal note, which together with those contributed by aging in barrels, such as chocolate and spices, give it an elegant complexity.

In the mouth it has a full and good volume entrance where we find intense, crisp, pleasant and powerful tannins very characteristic of the Cabernet Franc.

Drinking it is a unique experience!

Serving Temperature

14° - 16° C