



VINO 40/40 CABERNET FRANC



Vinification

Fermentation in stainless steel with 15% whole clusters. Maceration during 21 days. Fermentation with autochthonous yeasts. Malo-lactic fermentation in barrels.

Ageing

Ageing in french oak barrels.

Vineyards

Location Ugarteche, Lujan de Cuyo. Property « la Sofia » on km 40 of the road 40.

Year of plantation 2013

Altitude 890 meters upon the sea level.

Variety Cabernet Franc

Soils Gravel clay soil on surface and stones in depth.

Technical details

Production 1500 bottles

Yield 7000 kg per hectare

Alcohol 13.5%