



## CASA DE UCO VINEYARD SELECTION - CABERNET FRANC 2018

*Casa de Uco Vineyard Selection is inspired by the Uco Valley's exceptional natural resources, where we honor the birthplace of Argentina's most acclaimed wines. A complex wine, born in the foothills of the Andes Mountains, in millenary soils, ideal for growing high-quality grapes. Blend of rocky soils that define what we consider to be the most authentic expression of our terroir.*

**VARIETY:** 100% Cabernet Franc

**VINTAGE:** 2018

**REGION:** IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

**ALTITUDE:** 1,280 m.a.s.l.

**SOIL:** Rocky with big calcareous stones.

**YIELD:** 8,000 kgs/ha.

**HARVEST:** End of March - Manually, in 18kg crates.

**ELABORATION METHOD:** Fermentation in 500 liter barrels.

**AGING:** In barrels of 500 liters of 3rd use.

**BOTTLING:** February 2021.

**PRODUCTION:** 12,000 bottles

**WINEMAKER:** Sebastian Bisole

**WINE CONSULTANT:** Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 14 % vol.

|| **TOTAL ACIDITY:** 6 g/l.

|| **PH:** 3.8.

|| **RESIDUAL SUGAR:** 2.3 g/l.

### || **TASTING NOTE:**

*Intense and vibrant ruby red color. Excellent expression and good varietal typicity, added to the minerality of the terroir. Fine spicy nose of black pepper and cloves. Notes of fruit and smoked peppers. The mouthfeel is creamy and balanced. Very good structure with bright acidity and a long finish. Rounded tannins due to aging in wood.*