



CASA DE UCO VINEYARD SELECTION - CABERNET FRANC 2020

Casa de Uco Vineyard Selection is a wine managed in our vineyards located in G.I. Los Chacayes, Tunuyán, where irrigation is with pressurized well water. Located at 1280 m.a.s.l. Guyot trellis driving system. The selection of grapes responds to the sectors with the rockiest soil.

VARIETY: 100% Cabernet Franc.

VINTAGE: 2020.

REGION: G.I. Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

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

SOIL: Sandy loam with rocks with calcareous deposits.

HARVEST: End of March - Manual, in 18kg boxes.

FERMENTATION: Destemmed with 10% whole cluster. Cold Maceration and fermentation in concrete vassels with light pump-overs and punchdowns.

AGING: In 1st and 2nd use 500 liter barrel

BOTTLING: February 2021.

PRODUCTION: 4,000 bottles.

WINEMAKER: Gustavo Bauzá.

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 14.2 % vol.

|| TOTAL ACIDITY: 6 g/l.

|| PH: 3.8.

|| RESIDUAL SUGAR: 2.3 g/l.

|| TASTING NOTES:

Sight, intense and bright ruby red.

Nose, fruity aromas in which sweet and spicy chillies stand out, highlighting pepper and cloves.

Mouth, fresh and round entry with the presence of round and velvety tannins.