COSECHA
2020

WINE PROFILE

MENDOZA CAB FRANC



In the heights of Tupungato, Cabernet Franc has found a home of its own in Argentina. The great sun exposure combined with the cool mountain breezes allows this grape variety to ripen harmoniously providing a full palette of aromas and flavors: from black fruit to the freshness of tomato leaf and rosemary. Some people have described this Cabernet Franc as aromatic and expressive like a Chinon [Loire Valley] but with the tannic structure and grip of Saint Emilion [Bordeaux].

ACHAVAL FERRER

Achaval Ferrer has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

FICHA TÉCNICA

WINEMAKER
Gustavo Rearte

VARIETAL COMPOSITION
100% Cabernet Franc

APPELLATION
Tupungato (Uco Valley) at 1,100 meters above sea level.
Perdriel (Luján de Cuyo, Mendoza) at 905 meters above sea level.

SOIL
Tupungato: Very shallow soil with gravel on the surface combined with volcanic ash and calcareous rocks. Very good drainage.
Luján de Cuyo: Fine sandy loam soil with gravel underneath. Very good drainage.

VINE TRAINING
Vertical trellis between 1.70-1.80 meters.

SUSTAINABLY FARMED
Highly sustainable

YIELD 7,500 Kgs per hectare

HARVEST TIME
April 7, 2020

ALCOHOL 14.7%.

PH 3

ACIDITY 6.11 g/L

BRIX AT HARVEST 24.8

VINIFICATION
Open topping with gentle rain on the cap, followed by pressing at the end and up to 4 days after fermentation, determined by the results of daily tasting. Throughout this process, there is no filtration, no pre-fermentative maceration, no correction of natural acidity, no bleeding during fermentative maceration and no enzymes of any kind are added during vinification.

FERMENTATION
It is carried out in cement tanks at a high temperature (between 93 and 95 degrees Celsius) with many daily pump-overs.

MALOLACTIC FERMENTATION
100% spontaneous during barrel aging.

AGING IN BARRELS
13 months in new French oak barrels.

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