



CALIBRE

Argentina

CALIBRE CABERNET FRANC RESERVA 2021

Varietal Composition: Cabernet Franc.

Vineyards: Over 20 years old with yields of less than 8 tons per hectare.

Grapes: Sourced from Vista Flores - Valle de Uco (1100 meters above sea level - rocky and calcareous soils) and Perdriel.

Harvest: Manual in plastic bins.

Selection: Double manual selection of clusters and berries.

Alcoholic Fermentation: Two harvests are carried out, one in early March to obtain a more vegetal character, and another at the end of March to obtain a more fruity character. It ferments with indigenous yeasts for 12 days in stainless steel tanks at temperatures around 22°C.

Malolactic Fermentation: In stainless steel tanks.
Aging: In French oak barrels for 12 months.

ANALYTICAL DATA:

Alcohol: 13.5%

pH: 3.7

Total Acidity: 5.1 g/l.

TASTING NOTES:

Intense ruby red color. Its aromas evoke sweet spices, plum with lavender and sage, with a touch of bell pepper. Over time in the glass, aromas of vanilla and chocolate appear, contributed by its aging in oak. On the palate, it has a fresh attack with flavors of tart red fruits. Then, spices and a savory undertone fill the mouth. It has firm and ripe tannins with good acidity and a long and persistent finish.

