



RENACER *CABERNET FRANC* 2020

Varietal Composition

100% Cabernet Franc.

Areas

Perdriel, Luján de Cuyo, Mendoza. Block 9 of the Renacer estate - oriented from East to West, allowing for better sun exposure and reinforcing the fruit character. The soil is rocky due to its proximity to the Mendoza River.

El Cepillo, Uco Valley, Mendoza. The soil of the estate has two characteristics, one part is very sandy and concentrated, and the other part is rocky and highly mineral.

Harvest

Perdriel: Early April to capture the varietal freshness in the area.

El Cepillo: Early harvest in late February to capture the best vegetal expression.

Winemaking

They are vinified separately, with traditional fermentation at 22°C for 10 to 14 days in stainless steel tanks.

Délestage is used for 2 days prior to fermentation.

Racking is done with a low level of tannins. Malolactic fermentation takes place in French oak barrels to enhance its minerality.

Aging

Aging takes place in first-use French oak barrels from the Allier forest.

ANALYTICAL DATA

Alcohol: 14.3%

pH: 3.7

Total Acidity: 5.5 g/l.

TASTING NOTES:

It is an intensely deep ruby red wine, with notes of herbs such as sage, bell pepper, smoked paprika, and spices on the nose. As the wine opens up, you can perceive acidic fruits like plums and figs. It is a long wine with fresh acidity and a great tannic structure.



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