

PUNTO FINAL RESERVA *CABERNET FRANC* 2021

Varietal Composition

Cabernet Franc.

Grapes

From Vista Flores - Uco Valley (1100 m.a.s.l. - stony and calcareous soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - silty loam soils).

Vineyards

More than 20 years old with yields of less than 8 tons per hectare.

Harvest

Manual in plastic bins.

Selection

Double manual selection of clusters and berries.

Alcoholic fermentation

A first harvest is carried out at the beginning of March to obtain a more vegetal character, and another harvest at the end of March to obtain a more fruity character. Fermented with indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22°C (72°F).

Malolactic fermentation

In stainless steel tanks.

Aging

In French oak barrels for 12 months.

ANALYTICAL DATA:

Alcohol: 13.5%.

P.H.: 3.7

Total acidity: 5.1 g/l.

TASTING NOTES:

Intense ruby red color. Aromas of sweet spices, plum with lavender and sage, with a touch of pepper. As time passes in the glass, aromas of vanilla and chocolate appear, contributed by its oak aging. In the mouth it has a fresh attack, with red fruit flavors. Then spices appear and a sapid aftertaste fills the mouth. Firm and ripe tannins with good acidity and a long and persistent finish.

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