

ReNacer

TOP NEW WORLD WINES

PUNTO FINAL CABERNET FRANC 2019

Varietal Composition: Cabernet Franc.

Grapes: From Vista Flores (1300 m.a.s.l. - calcareous and stony soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - loam soils).

Vineyards: More than 15 years old with yields of less than 8 tons per hectare.

Harvest: Manual in 17 Kg. plastic crates.

Selection: Double manual selection of clusters and berries.

Maceration: For 2 days at 8°C.

Alcoholic fermentation: With indigenous yeasts for 12 days in stainless steel tanks at temperatures between 22 and 24°C.

Malolactic fermentation: In stainless steel tanks.

Ageing: In French oak barrels for 12 months.

ANALYTICAL DATA:

Alcohol: 14,1%.

P.H.: 3.7

Total acidity: 5.5 g/l.

TASTING NOTES:

Intense ruby red colour with violet reflections. Its aromas are of sweet spices, black pepper, cloves interwoven with soft notes of eucalyptus with a hint of pepper. As the wine opens, aromas of vanilla and chocolate appear from its ageing in oak. The palate has great concentration, intensity and sweet impact, with ripe black fruit flavours and a distinctive caramel macchiato note. Soft, round tannins with good acidity and a long, lingering finish.

