

ABSIDE

BLEND SELECTION

Malbec - Cabernet Franc 2016

THIS HIGHLY AROMATIC BLEND, REFLECTS THE HIGH-ALTITUDE VINEYARDS. OBTAINING HARMONY AND COMPLEXITY BETWEEN THE VARIETAL, THAT GO THROUGH DIFFERENT BARREL STYLES.


WINEMAKER CLAUDIO ADARO.

-  Grape Variety: 60% Malbec / 40% Cabernet Franc.
-  Vineyard Details:
60% Valle de Uco over 3700 Ft. 50 years old. It has stony & calcareous soil, with deep drained.
40% Lujan de Cuyo at 3020 Ft. 28 years old. It has Clay-Loam soil.
-  Harvest Details: Manual harvest. Malbec from Valle de Uco at the beginning of April. And Cabernet in Lujan at the end of March.
Yield: 7200 kg / ha.
-  Tank: Stainless steel tank, with 3% of saignée.
Maceration: Pre-fermentation cold 3 days.
Post-fermentation 15 days.
Alcoholic Fermentation: 9 days.
Malolactic Fermentation: Yes.
-  Barrel Ageing: 14 months. Malbec in American oak & Cabernet Franc in French barrels.
-  Bottle Ageing: 12 months.
Annual Production: 4000 bottles.
Cellaring: Up to 8 years.
-  Alcohol: 14,5%. Volatile Acidity : 0,7 g/L.
Total Acidity: 5,85 g/L. Residual Sugar: 2,05 gr/ts.
-  Tasting Notes: Dark purple color. Light vanilla, nuts and plums notes from Malbec. With a finish of raspberry, pepper and smoked from Cab. Franc. Good volume on the palate, with soft rip tannins and persistence.



MENDOZA - ARGENTINA



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TEMPLUM

PENITENTE

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