

## RENACER CABERNET FRANC 2018

Varietal Composition: Cabernet Franc. Grapes: 70% Vista Flores and 30% Perdriel. Vineyards: With yields of less than 5 tons per hectare.

**Harvest:** Manual in 17 kg. plastic bins. **Selection:** Double manual selection of clusters and berries.

**Maceration:** Cold maceration for 3 days at 8° C, prior to alcoholic fermentation.

Alcoholic fermentation: Carried out with indigenous yeasts for 15 days in stainless steel tanks.

Malolactic fermentation: In French oak barrels. Ageing: In French oak barrels of first and second use for 24 months. Stowage: 6 months in bottle.

## ANALYTICAL DATA:

Alcohol: 14% PH: 3.7 Total acidity: 5.9 g/l.

## **TASTING NOTES:**

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> Deep and intense ruby red colour. Combined aromas of plum, pepper, eucalyptus, mint and pine needles. In the mouth it has a sweet, unctuous and forceful entry. The balance between fruit and wood is excellent.