

SECRETO
CABERNET FRANC 2017



VARIETY Red 100% Cabernet Franc  **HARVEST** 2017

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT The general characteristic of the harvest was the low yield. This was due to spring frosts caused by a dry climate and slightly colder than usual. However, it gave the wine a good concentration and unique aromas.

HARVEST DATE 04/06/2017

VINEYARDS AGE (average) 20 years

DRIVING SYSTEM High trellis

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 100 qq/ha

PICKING Hand picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tankse

FERMENTATION 18 days at controlled temperature

AGEING 12 months in French oak barrels

BOTTLE AGEING 8 months

 **WINEMAKER** Sergio Montiel

ALCOHOL 14,1% v/v

CORK DIAM 5 Cork

REMAINING SUGAR 2,42 grs/l

STORAGE 6 años

PH 3,6

PACKAGING Case 6 and 12 x 750 ml

TOTAL ACIDITY 5,35 grs/l

PRODUCTION 5.000 bottles



TASTING NOTES

SIGHT *Intense, dark red with bluish tones.*

AROMA *Aromas of blackberry, pepper and eucalyptus.*

MOUTH *Good entry in the mouth with raspberry and spice flavors next to a subtle presence of tannins with notes of vanilla and chocolate contributed by its aging in oak.*



FOOD PAIRINGS

Ideal for tasty cheeses, seasoned meat and pasta bolognese.

Temperature service 18° C.

