

2011 PASIONADO CABERNET FRANC

Gualtallary, Uco Valley, Mendoza



COMPOSITION

100% Cabernet Franc

VINEYARDS

The grapes used come from our vineyards in Gualtallary, Tupungato, Uco Valley located at 1300 m.a.s.l. (4300 feet). Very low-yield (less than 4,500 kg per ha.) plots with alluvial, sandy and permeable soils were selected. Our grapes are selected from only the most outstanding blocks of our vineyards.

WINEMAKING

Grapes are handpicked at dawn, in the month of April, at the peak of polyphenol ripening. Grapes hand-harvested. Pre-fermentation maceration with dry ice. Racking and post-fermentation Maceration for 10 days. This wine was aged in new French oak barrels for 18 months. At least 12 months in bottle before release.

TASTING NOTES

Intense red color, with violet highlights. Intense aromas of pepper, fennel, mint, black licorice and desert chaparral and basil. Luscious and full-bodied tannins and flavors on the palate that offer a delicious lingering finish. Decant and serve at 16°C (60°F). Suitable for long term aging.

PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina

Technical data

Alcohol 15,1% | Total acidity 5,41 g/l | Residual sugar 3,47 g/l | pH 3.8