



ALANDES GRAN CABERNET FRANC 2018

REGION: Mendoza, Argentina

APPELLATION: La Consulta, Uco Valley

YIELD (HI/Ha): 50 hl/ha

BLEND: 100% Cabernet Franc

WINEMAKER: Karim Mussi Saffie

VINEYARD

Hot, sunny days, cool nights, minimal rainfall and low humidity. Terrain is mostly alluvial with a clay and rock base and a stony, sandy surface, allowing for sufficient drainage and forcing vines to grow deep, strong roots. Altocedro has three vineyards (24 ha) all located within La Consulta. Ranging from 15-104 years old.

VITICULTURE

Vineyard management focuses on vine health, homogenous growth and a balanced canopy, allowing nature to run its course with little human intervention. Sustainable growing practices.

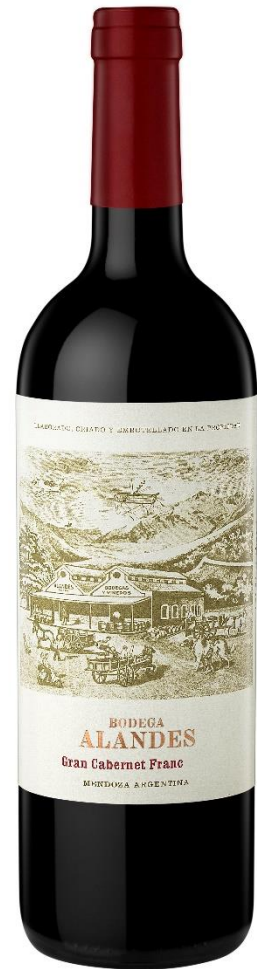
WINEMAKING

Reception: direct on double sorting table. Fermentation: 100% native yeast in small concrete tanks (10.000 lts.). Four pump over a day. Skin maceration for two weeks. Aged for 18 months in French oak barrels.

TASTING NOTES

Alandes Gran Cabernet Franc offers a dark red ruby colour. The nose is intense, packed with ripe red currant fruit laced with sweet spice and vanilla. On the palate, elegant and well balanced, has a long, lingering finish.

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CLOSURE: Diam Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes