



## FAMILIA FALASCO HERMANDAD CABERNET FRANC 2017

**REGION:** Mendoza, Argentina

**APPELLATION:** Uco Valley

**YIELD (HI/Ha):** 64 hl/ha

**VARIETY:** 100% Cabernet Franc

**WINEMAKER:** Alejandro Canovas

### VINEYARD

Located in the north bank of the Tunuyán river, on rocky very poor soils.

Due to the proximity of the Tunuyán river the terrain in the area is largely alluvial. The soil features a clay and rock base with a stony surface. This is ideal since it allows for good drainage, and forces the vines to grow deep, strong roots.

### VITICULTURE

Sustainable practices. Double cordon VSP trellis system.

### WINEMAKING

Cold maceration for 3 days followed by fermentation at 24-27°C during 10 days, and a further 7 days maceration. 100% Malolactic. Aged for 12 months in French oak barrels of first and second use.

### TASTING NOTES

Intense red colour with ruby nuances. Aromas and flavours of black fruits and sweet spices, good volume with silky and structured tannins leading to a persistent and complex finish.

[www.familiafalasco.com](http://www.familiafalasco.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes