FAMILIA CROTTA
DESDE 1933

Cabernet Franc

Familia Crotta

750ml

Variety

100% Cabernet Franc

Vineyard

Region: Central Valley. Mendoza. Argentina
Soil Characteristics: Clay loam
Harvest: Manual, last March

Pre-Fermentation

Maceration Pre-fermentative at 15º C

Fermentation

Method: Classic with 20 days macerations
Temperature: It reaches a maximum temperature of 29º C and then lowered and maintained at a temperature betwen 24º C and 26º C
Length:6 days
Malolactic Fermentation: Natural

Tasting Notes

Color: Bright red with violet reflections.
Aroma: Fresh red fruits like cherry and raspberry, with a subtle spicy background.
Flavor: Fine tannins and a medium-to-light body, resulting in a balanced and elegant wine. Gentle oak influence.

Technical Data

Alcohol: 13.10% volume
Ph: 3.6
Total acidity: 5.05 g/l