



SERBAL CABERNET FRANC

TECHNICAL INFORMATION



Grape variety : 100% Cabernet Franc
Origin : Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)
Alcohol content : 13,50% by vol
Acidity : 5,3 g/l (in tartaric acid)



VINEYARDS

Altitude : 4.300 feet asl
Training system : double guyot
Soil : alluvial soil with a rock foundation and top layers of sand-textured earth.
Irrigation : drip irrigation system.
Hectare yield : 80 qq/ha - 8000 kg/ha
Harvest : first half of April, picked by hand in 18 kg cases



PRODUCTION

Selection : double (bunches / berries)
Flow : by gravity (without using pumps)
Cold maceration : 6 days at 8°C
Fermentation : 25 days between 25°C and 28°C in temperature controlled stainless steel tanks.
Post maceration period : 8 days in contact
Malolactic fermentation : 100% in stainless steel tanks (natural)
Ageing potential : 4 years



Colour : Red with purple hints.
Aroma : Black currant, red fruits, spicy notes.
Mouth : Intense, excellent structure and velvety tannins.