



Viña Unica Cabernet Franc 2018

- **Vineyard location**
Gualtallary, Mendoza, Argentina.
- **Altitude**
1250mts / 4150ft above sea level.
- **Soil**
Pure limestone over quaternary gravels.
- **Grape variety**
100% Cabernet Franc.
- **Time of harvest**
April 7, 2018. In its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**
8.000kg per ha / 3,2 tons per acre.
- **Fermentation**
Alcoholic in concrete tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**
14.5°
- **TA / VA / PH**
5.92 / 0.67 / 3.5
- **Residual sugar**
-1.8 grs/l.
- **Types of oak and length time in bottle**
15 months in used French oak barrels and at least 6 months in the bottle before release.
- **Production**
4,116 bottles.

Tasting Notes:

This cabernet franc was produced with grapes from the special Gualtallary area in Tupungato, the heart of the Uco Valley. Its soil has high calcium carbonate content that enhances the mineral character and gives structure to the tannins.

Wine was crafted with native wild yeast, soft maceration management during 25 days, before pneumatic pressing.

It made its malolactic fermentation in used french oak barrels, from burgundian cooperage, and then aged during 15 months.