

2016 PARTICULAR CABERNET FRANC



WINE DATA

Producer

Bodegas Bianchi

Region

Uco Valley,
San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Cabernet Franc

Alcohol

14%

Total Acidity

5.4 G/L

Residual Sugar

2.2 G/L

pH

3.75

DESCRIPTION

Deep red color with intense and lively purple hues. Aromas of black and red currants, combined with sweet spices such as red peppers and black pepper, as well as vanilla and smoky aromas from the oak aging. Great structure and volume in the mouth, with sweet tannins. Elegant, with balanced acidity and a persistent finish.

WINEMAKER NOTES

The grapes come from Uco valley, or more precisely, from Los Chacayes, Tunuyan. This terroir is renowned for its great properties for producing high-end wines. There is a daily thermal range that brings this varietal to perfect ripeness, and a soil composition that contributes mineral notes. Together, they make this Cabernet Franc a structured and truly complex wine. The wine was aged for 12 months in French barrels. The wine was then transferred to stainless steel tanks for 10-15 days in order to allow the lees to precipitate. After stabilization, the unfiltered, final wine was bottled- aged an additional 8 months.

SERVING HINTS

Serve at room temperature as the perfect accompaniment to pork and beef, as well as salmon or other flavorful fish.