

BIANCHI PARTICULAR CABERNET FRANC 2022

Uco Valley, Argentina



TASTING NOTES: Deep red with vibrant violet hues. Aromas of black and red fruits—cassis and ripe currant—are layered with sweet spice, black pepper, vanilla, and subtle smoky minerality from oak aging. Full-bodied and structured, with supple tannins, balanced acidity, and a long, elegant finish.

VITICULTURE: The grapes for this cuvée are sourced from a number of growers with longstanding relationships with the Brunel family, all of which represent a variety of unique terroirs. Vineyards planted on filtered gravel beds produce concentrated grapes, while clay soil adds a rich, aromatic quality, and chalky limestone brings structure and a long finish to the wine. The 2020 harvest was conducted in mid-September to ensure mature grapes with balanced acidity.

VINIFICATION: 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.

FAMILY: One dream. One family legacy. Two terroirs. Since 1928, these three pillars have been the lasting values that have guided Argentina's Bodegas Bianchi for four generations. This family-owned winery is situated in the sub-regions of both the Uco Valley and San Rafael.

In the Uco Valley, in Los Chacayes in the northwest of Argentina, the high and deep valleys of the majestic Andes Mountains lend a particular environment to the region's grapes. Situated along the Tunuyán River, alluvial soils ensure the necessary water needed for the vineyard's irrigation. It's a rocky area, too, which gives the wines a mineral character with three-dimensional aromatics. All the vineyards sit between 2700 – 3900 ft above sea level, well above the fog line for long bouts of sunlight, perfect for phenolic ripeness and maturity.

PRODUCER: Bodegas Bianchi

REGION: Uco Valley, Argentina

GRAPE(S): 100% Cabernet Franc

SKU: BPCF226

ALCOHOL: 14%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 3.2 G/L

pH: 3.75