

VINTAGE
2016



WINE PROFILE

MENDOZA CAB FRANC

In the heights of Tupungato, Cabernet Franc has found a home of its own in Argentina. The great sun exposure combined with the cool mountain breeze, allows this grape variety to ripen harmoniously providing a full pallet of aromas and flavors: from black fruit to the freshness of the tomatoe leaf and rosemary. Some people have described this Cabernet Franc as aromatic and expressive as a Chinon (Loire Valley) but with the tannin structure and grip of a St. Emilion (Bordeaux).

TECHSHEET

WINEMAKERS

Gustavo Rearte, Manuel Louzada

VARIETAL COMPOSITION

100% Cabernet Franc

APPELLATION

Tupungato (Uco Valley) at 1.100 metres or 3.600 feet of elevation

SOIL

Tupungato: Very shallow soil with gravels on surface combined with volcanic ashes and calcareous rocks. Very well drained.

VINE TRAINING

VSP, 1.7 to 1.8 meters high

SUSTAINABLY FARMED

Highly Sustainable

VINEYARD YIELD

7,500 Kgs per hectare (3 tons per acre)

HARVEST DATE

April 20, 2016

ALCOHOL 14,5%

PH 3,85

ACIDITY 5,03 g/L

BRIX AT HARVEST 26

VINIFICATION /WINEMAKING PROCESS

Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

FERMENTATION

Fermented in cement tanks at a maximum temperature up to 93-95oF with extensive pumping over for better extraction.

MALOLACTIC

100% spontaneous in oak barrels.

OAK AND AGING

10 months in second use French Oak Barrels



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

SCORES & AWARDS

**Descor
ChadOS**

93 PTS

"Esta es la primera vez que la bodega lanza un cabernet franc cien por cien (antes se incluía en el vino Quimera o se vendía, como varietal, en la tienda de la bodega). En este caso, un 80% de la uva viene la zona de Cordón del Plata, vecina a Gualtallary. Plantadas en 2001, las parras están sobre suelos muy pedregosos. El resultado de esta primera experiencia es un vino muy vivo, de gran expresividad, marcado por las notas herbales de la cepa, pero también con especias, con acento en el lado de los pimientos y mentoles. La boca es pura fruta roja, con textura fiera, que pide un asado."

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91 PTS

"Red plums, lavender, herbs, and some black pepper. Bright yet generous on the palate with chewy tannins and a fruit-forward finish. Drink now."