



LAURI VIANA

CABERNET FRANC 2019

REGION

Uco Valley, Mendoza, Argentina.

VINEYARD

Uco Valley at 1,100 meters high. Deep, calcareous and rocky soils, of a permeable structure.

WINEMAKING

Manual harvest. Cold maceration for 3 to 5 days, fermentation with a controlled temperature and use of selected yeast.

Post fermentation maceration of around 25 days.

AGING

24 months in first-passage barriques.

TASTING NOTES

Appearance: *deep carmine red.*

Nose: *berry fruits, redcurrants, roast peppers, white pepper and other spices.*

These spices are combined with nuances of coffee, mocha and vanilla due to its aging in barrels, adding more complexity.

Palate: *on the palate it is a wine with character, good structure, elegant tannins and balanced acidity, with a long, lingering finish.*

DATOS ANALÍTICOS

Alcohol: 15.5%

Sugar: 2.85 (g/l)

Acidity: 5.7 (g/l)

PH: 3.7



VIANA

W I N E S