



CASA DE
HERRERO
CABERNET FRANC

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2022

Blend

100% Cabernet franc

Region

Vistaflores, Valle de Uco - 1054 m elevation.
Calcareous Silty Loam. VSP. Traditional cultivation.

Vineyard Age

11 year old vines (avg).

Density

5500 pl/ha.

Hand harvested in the second half of March. Use of 10% whole cluster. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 20 days. 50% went to French oak barrels and the rest was stored in small stainless steel tanks. Ageing in 225-300-500L french oak barrels from 1st to 3rd use, for 9-12 months.

TASTING NOTES

Medium bodied, ruby red in color, with tears that leave color in the glass. Spicy on the nose, with notes of fresh pepper and black fruit. Firm and silky tannins on the palate, medium acidity that accompanies a persistent finish. Ideal to accompany red meat and grilled vegetables.

Alcohol

13,40%.

