



**CUCHILLO DE PALO**  
CABERNET FRANC

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2022

### *Blend*

96% Cabernet Franc, 4% Malbec

### *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 10-20% whole cluster. They were made by means of a cold maceration between 5 - 8 degrees for three days. Elaborated by maceration at low temperatures. Fermentation in small stainless steel tanks and concrete. Ageing in 225-300-500L french oak barrels from 2nd to 4th use, for 12-14 months.

### TASTING NOTES

Medium-high body and intense red color with violet reflections. On the nose it is perceived with notes of roasted red pepper, both red and black fruits, herbal and complex. On the palate it surprises us with its velvety tannins and its enveloping body, medium acidity, and persistent memory.

### *Alcohol*

13,40%.