



AMADEO MARAÑON

BODEGAS & VIÑEDOS



Brand: FINCA AMADEO

Line: GREAT RESERVE – Cabernet Franc

Wine composition: 100% Cabernet Franc

Vineyard yield and location: 7.000 kg per hectare – UCO Valley Mendoza

Harvest: 2017 - by hand in 20 kg cases.

Vinification:

Pre fermentative cold maceration during 4 days at 8°C – 10°C to get more extraction of tanins and color. Alcoholic fermentation (10 days) at between 22 – 27 °C with selected yeasts. Skin maceration during 8 days. 100% natural malolactic fermentation

Aging: 16 months in barrels.

Analytical data: Alcohol: 14% - Residual Sugar: 2 g/l – Total Acidity: 5,70 g / l - pH: 3.7

Tasting notes: deep purplish red color. It presents a very attractive combination of aromas; eucalyptus, black pepper, and some notes of black fruits that give it great complexity. On the palate it presents an elegant freshness, good concentration, with a long finish.

Storage Capacity: up to 12 years.