

2020  
CABERNET FRANC

CARMELITA



UCO VALLEY  
MENDOZA ARGENTINA



*Carmelita Cabernet Franc 2020 is ruby red in the glass. It has a pronounced perfume with a balance of red fruits, herbs, and peppery notes. It is an elegant wine with round tannins, good acidity, and a long, memorable finish.*

**Varietal** 95% Cabernet Franc, 5% Malbec

**Vintage** 2020

**Production** 100 cases x 6 bottles

**Vineyard** Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.

**Harvest** Hand picked on 2nd April 2020

**Yield** 2.0 tonnes per acre

**Winemaking** 6 day cold maceration; 4 day post-fermentation maceration; 20 day total maceration period. 12 day primary fermentation performed in a small tank (average temperature 23 - 27°C). Malolactic fermentation in barrel ended September 2020.

**Maturation** 21 months in French oak (50% new)

**Bottling** Bottled on the 18th January 2022. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.