

CARMELITA

2020
CABERNET FRANC



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.