



2012
CABERNET FRANC



CARMELITA



UCO VALLEY
MENDOZA ARGENTINA



Carmelita Cabernet Franc 2012 has a deep garnet ruby brilliance. Savory and sweet notes, ripe red fruits and complex spice nuances bring life to the glass. The juicy red fruit palate underlies a beautiful firm and peppery tannin structure.

Varietal 100% Cabernet Franc

Vintage 2012

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 1st May 2012

Yield 2.5 tonnes per acre

Winemaking 8 day cold maceration; 2 day post-fermentation maceration; 26 day total maceration period. 16 day primary fermentation performed in a small tank (average temperature 26 - 29°C). Malolactic fermentation in barrel ended 3rd June 2012.

Maturation 25 months in French oak (50% new)

Bottling Bottled on the 17th June 2014. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.