



Carmelita Gran Corte 2020 is deep ruby red in the glass. Ripe black fruits combine with intense aromas of violet, red pepper, and spicy notes. It is a blend that is captivated by its beautiful balance, elegance, and long smooth finish.

 Varietal	65% Malbec and 35% Cabernet Franc
 Vintage	2020
Production	50 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	5 day cold maceration; 3 day post- fermentation maceration; 23 day total maceration period. 18 day primary fermentation performed in a small tank (average temperature 23 - 26°C). Malolactic fermentation in barrel ended September 2020.
 Winemaking Maturation	fermentation maceration; 23 day total maceration period. 18 day primary fermentation performed in a small tank (average temperature 23 - 26°C). Malolactic fermentation in barrel ended