

DESIERTO PAMPA Cabernet Franc 2012

DESCRIPTION

Variety: 100% Cabernet Franc
Vintage: 2013
Appellation: Patagonia Argentina
Enologist: Sebastián Cavagnaro
Enological Advisor: Paul Hobbs

TASTING NOTES

TO THE EYE: a medium burgundy red that almost glows.
NOSE: aromas that bring to mind blackcurrants and cherries are supported by oak, vanilla, and chocolate.
PALATE: pulsating tannins provide a freshness and glow without compromising body or complexity, giving way to a sublime finish.

VINEYARD NOTES

VINEYARD ORIENTATION: North to South
SOIL DESCRIPTION: sandy, deep, with variable content of stones
TRAINING SYSTEM: double-sided cordon trellis training
IRRIGATION SYSTEM: drip
YIELD: 45 qq per hectare
CLIMATE: continental, arid, ranging from moderate to cool
THERMAL AMPLITUDE: 18°C
AVERAGE ANNUAL RAINFALL: 180 mm

VINEYARD REPORT

Pruning was conducted in August, leaving shoots with one bud 10 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. One grape cluster was left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested. Cluster selection is followed by de-stemming, and berry selection afterwards. Selected grapes are carried in vats to avoid breaking the berries and seeds, and are introduced in the stainless steel tanks from above, simulating the effect of gravity. Cold maceration for three days, completing 12 days together with fermentation with daily pumping over and delestage. Fermentation between 25° and 28°C with selected yeasts. Malolactic fermentation at 20°C. Aged for 18 months in French and American oak barrels.

WINEMAKING ANALYSIS

Alcohol: 14.6% | Total Acidity : 5.5 g/l | Residual Sugar: 2.4 g/l | pH: 3.7

BOTTLING

November 2014