

## PAMPA MIA CABERNET FRANC *ROSADO* 2015

### DESCRIPTION

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

### TASTING NOTES

**TO THE EYE:** a gentle tones of pale rose and salmon.

**NOSE:** hints of cherry break through an initial encounter with pomegranate.

**PALATE:** smooth and friendly presence with a prolonged lingering character and a personality all its own.

### 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:** 90 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 July, leaving shoots with two buds 12 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. Two grape clusters were 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 are machine harvested during the cool of the night and processed early morning to ensure the fruit remains cold and fresh. Harvested berries are sent to the pneumatic press and the cold juice is extracted as quickly as possible and immediately moved to a pre-chilled stainless steel tank. Juice is gently racked off lees to stainless steel tanks. Reductive handling of the must is used for winemaking. Fermentation starts at low temperatures with selected yeasts.

### WINEMAKING ANALYSIS

Alcohol: 14.2% | Total Acidity : 6.4 g/l | Residual Sugar: 3.8 g/l | pH: 3.3

### BOTTLING

August 2015  
500ml bottle