

SECRETO *Cabernet Franc 2022*



VARIETY Red 100% Cabernet Franc

HARVEST 2022

VINEYARDS Barrancas, Maipú, Mendoza, Argentina.

ELEVATION 750 meters above sea level

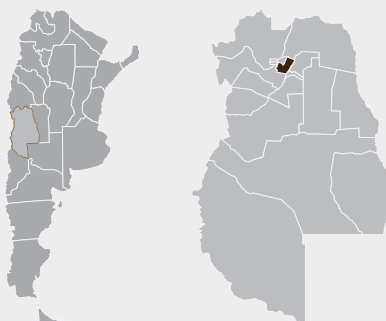
REGIONAL CLIMATE

Temperate and arid. It is a privileged region, with warm days and cool nights. With low risk of frost affecting the quality of the grapes. Precipitation fluctuates around 200 mm per year. With average thermal amplitude of 20°C. Good warmth in the summer, low relative humidity and high sunshine, which provides excellent quality grapes.

VINTAGE REPORT

The harvest was earlier and shorter than usual. He gave us excellent concentrations, colors and health. The weather prior to the harvest was changeable, with cool periods for the season alternated with very hot periods. We had frosts in October that had an influence on flowering. On the other hand, in December the slightly warmer temperatures create fantastic conditions for the growth of the bunches. January began with two weeks of extremely high temperatures followed by another two weeks with rain and a drop in maximum temperatures.

WINEMAKER	Sergio Montiel
HARVEST DATE	03/15/2022
VINEYARDS AGE	(average) 15 years
DRIVING SYSTEM	High trellis
SOIL	Stony sandy soil.



Argentina › Mendoza › Maipú

ALCOHOL	14,5 % v/v
CORK	DIAM 3
REMAINING SUGAR	1,99 grs/l
STORAGE	6 years
PH	3,6
PACKAGING	Case 6 or 12 x 750 ml
TOTAL ACIDITY	5,52 grs/l
PRODUCTION	5.000 bottles

We care for and respect the environment and the community. For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost. We make efficient use of irrigation water and we have solar panels.

YIELD	100 qq/ha
PICKING	Hand-picked and carried in bins of 400 kg
VINIFICATION	Classic in stainless steel tanks
FERMENTATION	21 days at controlled temperature
AGEING	12 months in French oak barrels
BOTTLE AGEING	12 months

TASTING NOTES

SIGHT	Intense, dark red with bluish tones.
AROMA	Crushed blackberries, nutmeg and eucalyptus.
MOUTH	Good entry in the mouth with raspberry and spice flavors next to a subtle presence of tannins with notes of vanilla and chocolate contributed by its aging in oak.

FOOD PAIRINGS	Ideal for tasty cheeses, seasoned meat and pasta bolognese. Temperature service 18° C.
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