



CATEGORY	Reds Reserve
TECHNICAL DESCRIPTION	Siete Fincas Secreto Cabernet Franc
VARIETY	100% Cabernet Franc
HARVEST	<u>2013</u>
VINEYARDS	La Arboleda, Tupungato, (800 a 1.100 msnm); Mendoza
WEATHER	Dry, Cool and very sunny (22°C de AT)
SOIL	Loamy with good drainage
VINEYARDS AGE	16 years
DRIVING SYSTEM	Trellis under
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
BOTTLE AGEING	8 months
WINEMAKER	Sergio Montiel
ALCOHOL	14,4 % v/v
REMAINING SUGAR	1,78 grs/l
TOTAL ACIDITY	5,01 grs/l
PH	3,6
CORK	Natural Cork
STORAGE	4 years
PACKAGING	Case 6x750 ml / Case 12x750 ml
PRODUCTION	3.000 bottles
TASTING NOTES	
	<i>SIGHT</i> Deep red very intense with a touch of blue.
	<i>AROMA</i> Intense aromas with presence of red fruits like cherries. We can find white pepper, cassis, red pepper and subtle oak notes.
	<i>MOUTH</i> Very good entry, persistent, long-bodied, spicy notes in the mouth with hints of vanilla and chocolate that are amalgamated by its oak aging.
FOOD PAIRINGS	Ideal for BBQ, spiced and tasty cheeses, seasoned meats and pasta bolognesa.
TEMPERATURE SERVICE	16°C /18°C (decanting before serving)