



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% CABERNET FRANC 2018

Harvest

Hand picked. March 28th, 2018.

Green cycle

2017-2018 season was characterized by a good hydric balance, with a lot of sunny days during the months of February and March, which allowed a proper phenolic ripeness in skins and seeds.

Yield

8,5 ton/ha

Maceration

Cold soak for 72 hours.

Alcoholic fermentation

Alcoholic fermentation with selected and native yeasts in new french oak barrels.

Malolactic fermentation

Yes.

Aging

24 months in french barrels, 60% first use and 40% second use.

Bottling

September 2020

Alcohol

13,06

pH

3,9

Total acidity

5,6



WINE DESCRIPTION

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TASTING NOTES

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