



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% CABERNET FRANC 2016

Harvest

Grapes were hand-harvested on 24th March

Vegetative Cycle

2015-2016 Season

Yield

0.75 ton/ha

Maceration

48 hs prefermentative cold maceration

Alcoholic Fermentation

Alcoholic fermentation with selected yeasts in 300-liter stainless steel tanks

Malolactic Fermentation

With MLF

Aging

9 months on fine lees in tanks. 11 months in first-use French oak barrels. 16 months of bottle aging.

Bottled

December 2017

Alcohol
14,2% v/v

pH
3,94

Total acidity
5,45 g/l



DESCRIPTION OF THE WINE

Cabernet Franc is a grape variety that ripens slowly in Balcarce, achieving very good aromatic complexity. This slow ripeness grants a good balance between sugar and acidity, which results in a genuine wine, with no need of corrections.

TASTING NOTES

Color: deep red cherry with ruby hues. Red fruit aromas, subtle hints of roasted red pepper and graphite, as well as cocoa and vanilla notes granted by its French oak aging. Sweet and tasty entry in the mouth with textured and fleshy tannins, good body and lingering finish.