



## **Gauchezco Reserve Cabernet Franc 2017**

Grape Variety 100% Cabernet Franc Vineyard details Vines planted in 1925 from

Barrancas, Maipú, Mendoza. 850

meters a.s.l.

Harvest details Hand picked in cases in the last week

of March

## **VINIFICACIÓN**

Bunch selection. Grapes were destemmed and crushed.

Maceration

Before fermentation for 48 hrs. 15 days of alcoholic fermentation.

Natural malolactic fermentation.

Ageing process: 60% French and 40% American oak barrels for 10 months. Ageing In bottle for 6 months.

## **TASTING NOTES**

**Color** Lovely purple ruby color.

Nose Elegant notes of blackberry with hints of

pepper, spices and smoked aromas.

Palate It is velvety with sweet, smooth and persistent

tannins.