

LA MASCOTA

CABERNET FRANC TECHNICAL SHEET

VARIETY	100% Cabernet Franc
VINEYARDS	Finca La Mascota, Cruz de Piedra, Maipú, Mendoza.
SOIL	Deep and stony.
PROCESS	Hand harvesting in plastic bins. Bunch selection. Destemming and crushing. Berry selection. Fermentation and maceration in stainless steel tanks during a minimum of 25 days at 23-25°C. Natural malolactic fermentation. 15 months aged in new French and American oak barrels. Filtering. Bottling.
COMPOSITION	Alcohol: 14% Total acidity: 5,40g/l
PRESENTATION	Wooden case 6x750 ml.
DESCRIPTION	La Mascota Cabernet Franc is a ruby red wine with subtle violet hues, and intense, concentrated aromas evoking cassis, blackcurrants and sweet spices such as black pepper and clove. In the mouth, this perfectly structured wine displays ripe red fruit flavours with notes of eucalyptus and black pepper. An elegant, perfectly balanced wine, with a well-structured, lingering finish.
SUGGESTIONS	An ideal wine to be paired with red meats, lamb and mature cheeses.
DRINKING TEMPERATURE	17°-19° C




MASCOTA
VINEYARDS

