BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

San Carlos - Mendoza, Mendoza

2018 Catena Appellation San Carlos Cabernet Franc

CABERNET FRANC

SCAN TO VIEW ONLINE

this.wine/v/VT-LNJRWDKQI

VARIETIES

100% Cabernet Franc

ABOUT THIS WINE

Family vintners for over 100 years, the Catenas are recognized for their pioneering role in high-altitude viticulture in Argentina. This Cabernet Franc is sourced from the family´s historic vineyards in San Carlos. Here, the sandy-loam soils and mountainous climate yield a wine with concentrated ripe red berries, a touch of eucalyptus and black pepper, robust tannins and smooth lengthy finish.

TASTING NOTES

APPEARANCE

Purple color with red ruby tones

NOSE

The nose offers elegant aromas of spices, and fresh herbs as thyme and rosmary , red berries, cassis and raspberries, with layers of cedar

PALATE

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FOOD PAIRING

.

TECHNICAL

ABV	PH	TA
13.6%	**3.6**	**5.74 g/L**

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WINEMAKING

VINEYARD

San Carlos Vineyard (1090m/3576ft). Alluvial origin. Loamy sandy soil with thick calcareous layers with rounded rocks on the bottom (70% Sand - 10% Clay - 20% Silt)

“El Año Mendocino,” the Mendoza Year we call it. After a small cool vintage 2017, which we call “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy year in 2016 “El Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendozan: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

Cool Nights and high day-night Thermal Amplitude:

The summer of 2017 started out warm but then cooled off during the 2018 harvest months of February, March and April. This, in addition to the lower rainfall, gave rise to optimal balance in the fruit, with beautiful natural acidity, regional aromatic expression and smooth tannins.

Early by Two Weeks:

A warm summer followed by the cooling effect of the Pacific over the Andes during the months of February, March and April gave rise to a slightly earlier (by two weeks) harvest in 2018.

A Dry Year:

There was a decrease of about 100 mm (4 inches), about 30% less rain in every region.

WINEMAKING

This wine goes through cold maceration for 3 days under 50ºF (10ºC). The juice is then fermented for 20 days with a post-fermentation maceration of 10 days.

AGING

12 months in barrel (35% new). Barrel selection varies depending on vineyard and vintage - 100% French oak.