BODEGA Y VIÑEDOS CATENA

Fundada en 1902

Bodega y Viñedos Catena

San Carlos - Mendoza, Mendoza

2019 Catena Appellation San Carlos Cabernet Franc

CABERNET FRANC

SCAN TO VIEW ONLINE

this.wine/v/VT-YDKVHLXRA

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

The mouthfeel is full and rich with cassis, raspberries flavors and notes of black pepper and oregano . The finish is bright and fresh with finely grained tannins.

TECHNICAL

ABV	PH	TA
13.6%	**3.6**	**5.55 g/L**

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)

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HARVEST

Dry weather (precipitations 20-60% lower than usual), small berries and slightly lower yields; cooler temperatures overall. The 2019 harvest happened about 1-3 weeks earlier than usual, and the grapes were in pristine condition with not a drop of botrytis or downy mildew.

We were concerned that there would be problems with frost, because of the dry spring, but a constant evening breeze made frosts rare this year. And outside of Agrelo, there were no significant hail storms. We expected the harvest to be larger than usual, but the combination of dry weather and cool climate resulted in yields slightly lower than the norm.

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.