

Argento

Estate Reserve Organic Cabernet Franc

Varietals:

100% Cabernet Franc

Tasting Notes:

Delicate ruby color, aromas of cherries, raspberries, currants and fruits. Some spices, herbs and cassis. Rich and full-bodied, very expressive aromas, soft tannins and persistent finish.

Vineyards:

Region: Mendoza, Lujan de Cuyo
Vineyard Name: Agrelo
Vineyard Size: 232 Hectares
Soil Composition: Sand, silt and clay
Elevation: 1,023m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2010
Planting Density: 5,800
Practices: Certified Organic and Sustainable

Winemaking:

Harvest: Machine harvested in early April
Fermentation: Cold maceration for 2-3 days. Fermentation in stainless steel tanks at 24-26 °C for 7 days.
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak
Cooperage: French
Duration: 30% of the blend is in contact with 500-litre barrels and foudres 3,500-litre of untoasted French oak for 10 months.
Bottle Aging Duration: 6 months
Ageing Potential: 5 Years

Food Pairing:

Pair with grilled lamb, spicy sausage or hearty vegan fare.

Technical Data:

Alcohol: 14%
Acidity: 5.2 grams/liter
Residual Sugar: 4 grams/liter
pH: 3.76

Production Quantity:

50,000 bottles



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM

