



Cuartel #5 - Cabernet Franc 2018

Winemaker: Rafael Tirado

D.O: Alquihue, DO San Javier, Maule

Harvest method: Manual

Plantation Year: Año 1995 - 2000



Vineyard

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and slade stones in the highest points. All these conditions increase the minerality in our wines

Tasting notes:

Wine with rich purple color and edges ruby, very bright and clean. On nose had floral and herbal notes like lavender and mint, with mineral hints of graphite and finally Cuban cigars box or cedar. On palate start fresh and elegant, showing high acidity and smooth tannins but persistent offering a long end. Making this wine able to drink now or aged by 7 years.

Food pairing:

Slow Cooked recipies, braised meat, boeuf bourguignon, lamb, liver steak.

Color: Purple-Rubi

Varieties: Cabernet Franc 100%

Alcohol: 14,0°

PH/ Acidity: 3.54/5.58

Residual sugar: 2gr/lit

Aged: 16 to 18 months in french oak barrel

Aged Potencial: drink now or storage for 10 years

Awards:

91pts Descorchados Harvest 2017

93pts Descorchados Harvest 2017

94pts Tim Atkin Harvest 2018

Oro Catad'Or Harvest 2018

