



WAYRA | *Mountain winds*

VINEYARD SELECTION

CABERNET FRANC 2020

VARIETY	100% Cabernet Franc
APPELLATION	Mendoza Valle De Uco Los Árboles, Tunuyán
ALTITUDE	1,250 m 4,100 ft asl
ANALYSIS	Alcohol 14.0 Total Acidity: 5.14 g/l
FERMENTATION	100 % fermented with indigenous yeasts

HARVEST

Hand-harvested in 12 kg bins, in stages within the same lots. Always during the early hours of the morning to ensure that the grapes reach the winery at a low temperature. Bunches that do not meet the quality and health requirements are discarded directly while harvesting.

VINIFICATION

In each of our wines, the main attention is given to the estate. We interpret that this variety is very flexible depending on the point of maturity, so we organize the harvest in different stages, achieving complementary nuances at the time of the last assembly, prior to bottling. With fermentation in regular concrete vessels and micro vinifications in small vessels, we seek to achieve a balanced extraction, thinking of wines of great character and elegance. Once the fermentation process is completed, the wine is matured in used oak barrels for 10-12 months, where it undergoes malolactic fermentation.

An intense, balanced wine of great freshness and aromatic complexity is obtained.