

Marcelo Pelleriti

SIGNATURE

Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines.

CABERNET FRANC

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ORIGIN VINEYARDS AND ALTITUDE
Vista Flores, Valle de Uco, Mendoza.
Argentina. 1000 masl (3,200 ft)

SOIL
Loamy-silty of alluvial origin with gravel in the subsoil and calcareous deposits.

HARVEST Hand-picking using small 12kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

WINE-MAKING METHOD The process begins with a 10-day cold maceration at 8 ° C. Then the alcoholic fermentation is done at controlled temperature with hand pigeage.

AGING 80% ages in French oak barrels for 12 months. 6 month bottle storage.

TASTING NOTES Bright, deep ruby red. Blueberry and dark-berry aromas on the nose. Full-bodied, vivid and balanced on the palate, with some blackberries undertones and an energetic finish.

TEMPERATURE Serve between 14°-16° C (57-61°F)

DIRECTOR & WINEMAKER Marcelo Pelleriti

AWARDS

JAMES SUCKLING.COM 🍷

Harvest 2017 | **95**
POINTS

