



CASARENA LAUREN'S SINGLE VINEYARD *Cabernet Franc 2015*

APPELLATION: Agrelo, Luján de Cuyo, Mendoza, Argentina.

VINEYARD: Selected parcel chosen for low yields and outstanding quality.

VARIETAL: Cabernet Franc 100%.

HARVEST: Manual in 18 kg plastic boxes.

YIELD PER HECTARE: 4000 kg./ha.

WINEMAKING: Grapes enjoy a manual double selection of clusters and berries. After a gentle destemming, the whole berry fruit undergoes 6–8 days of cold maceration at 8° C. Fermentation is conducted with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure a soft gentle extraction. The wine undergoes spontaneous malolactic fermentation in barrel and is naturally clarified through several rankings. 100% microvinification with grape skins on oak barrel with the capacity of 225 liters.

AGING: 100% during 12 months in new French oak barrels.

ALCOHOL: 13.5% by vol.

ACIDITY: 6.1 g/l tartaric acid.

PH: 3.59"

TASTING NOTES: Clay soils with stones. Intense wine. Ripe red fruit with elegant spices. COMPLEXITY AND CHARACTER.

 2015: 93+ pts.

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