

ALTALUVIA

GUALTALLARY

ALTALUVIA IS THE FAITHFUL EXPRESSION OF THE BEST OF THE UCO VALLEY, HIGH ALTITUDE AND GUALTALLARY. IT'S GRAPE IS DIFFERENT SINCE IT'S LOCATION IS UNIQUE. IT'S AT A HEIGHT THAT MAKES EVERYTHING CLEARER AND FRESHER. WHEN WE SEE THINGS FROM ANOTHER POINT OF VIEW, IT ENRICHES US. ALTALUVIA LIKE IT'S WINES, IS MAGNIFICENT, FROM THE DEPTHS OF IT'S SOILS, TO THE TOP OF IT'S VINEYARDS.



CABERNET FRANC

DESCRIPTION

Gualtallary, Uco Valley,
Mendoza.

Region

Cabernet Franc 100%

Grapes

2018

Vintage

TECHNICAL INFORMATION

15% Alc. Vol.

Alcohol Level

5.62 g/l

Acidity

1.8 g/l

Sugar

3.6

pH

TASTING NOTES

Fine and elegant with an excellent balance of spices and red fruit. Great typicity with firm tannins, it is dynamic and contemporary.

VINEYARDS

The vineyard is located in Gualtallary, a district of Tupungato, in the Uco Valley, located in the west of the province of Mendoza, and boasts the highest vineyards in Mendoza.

From Gualtallary comes true excellence thanks to the composition of soils, the climate and altitude, which make this region exceptional. The Soil is composed of medium alluvial stone, covered with calcium carbonate patina and interspersed with sand and limestone. Cool days and cold night.

VINIFICATION

The harvest starts at the first week of April. The grapes are hand-picked and then they are destemmed gently, without breaking the berries. Alcoholic fermentation takes place in stainless steel tanks, post-fermentation maceration for approximately 25 days and then has a 16-month aging in French oak barrels, 100% second and third use.