



2019  
CABERNET FRANC



CARMELITA



UCO VALLEY  
MENDOZA ARGENTINA



*Carmelita Cabernet Franc 2019 is dark red in the glass. Its nose offers red berries, blackcurrant, fresh herbs, flowers and roasted red pepper. It has a lively and energetic acidity. Its long finish mixes with smooth tannins and lingering notes of raspberries and herbs.*

**Varietal** 100% Cabernet Franc

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**Vintage** 2019

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**Production** 100 cases x 6 bottles

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**Vineyard** Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.

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**Harvest** Hand picked on 13th April 2019

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**Yield** 2.0 tonnes per acre

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**Winemaking** 4 day cold maceration; 5 day post-fermentation maceration; 21 day total maceration period. 15 day primary fermentation performed in a small tank (average temperature 25 - 28°C). Malolactic fermentation in barrel ended September 2019.

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**Maturation** 26 months in French oak (50% new)

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**Bottling** Bottled on the 1st July 2021. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.