

Anima Mundi Cabernet Franc

Varietal Composition:

92 % Cabernet Franc

8% Malbec

Origin:

Both grapes, the Cab Franc and the Malbec, are sourced from a vineyard located in Los Chacayes, Tupungato in the Uco Valley at an altitude of 1000 m.a.s.l.

The soil is of a sandy texture with some clay and stones. The vineyard has a big pendant which creates excellent drainage.

Harvest:

The grapes were hand-picked and placed in 18 kg boxes in the first week of May.

Vinification:

Manual selection of bunches and berries. Cold Maceration for 4 days at 8 C° and complete Maceration for 25 days. Alcoholic fermentation happens in small 600 liter tanks with manual punch-downs. All cap management done by hand for soft, gentle flavour and tannin extraction; spontaneous malolactic fermentation in barrel.

Ageing:

100 % aged in first and second use small French and American oak barrels for 12 months.

Tasting Notes:

Anima Mundi Cabernet Franc has a dark red ruby colour with shades of violet. The nose is intensely packed with aromas of roasted pepper, eucalyptus and spice. The entrance on the palate is sweet and smooth with a crisp acidity. The wine has ripe and elegant tannins due to its time in oak for 12 months and ends in a long and velvety finish.

Technical Data:

Alcohol content: 14.6 %

Total acidity: 5.60 g/l

Sugar: 2.15 g/l

PH: 3.7

