



## Gran Ombú Cabernet Franc

100%

Region: Piedra del Toro, Atlántida, Canelones, Uruguay (East Coast Region)

Wine: Bracco Bosca Gran Ombú Cabernet Franc

Varietal Breakdown: Cabernet Franc 100%

Aging Process: 50% of the wine in barrels for 9 months

The Cabernet Franc is a variety which comes from Bordeaux and the Loire Valley. It is mostly used in North America to make Ice Wine.

With soft tannins and a lightweight body it delivers a balanced acidity. It is said that this variety is related to Carmenere, Merlot and Malbec, and this could be the reason why it reminds us of them.

### Organoleptic Characteristics

COLOR: Rubi Red

AROMA: wild fruits, spices, blackberries, violets and licorice.

ALC. 13%

### Food Pairing

It goes well with lamb, risotto, blue cheese, duck and other birds.

Serving Temperature: 16 / 17 ° C.



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