



DOMINGO MOLINA



CABERNET FRANC

Location: Valles Calchaquies, Salta, Argentina
Altitude: 2.200 m above sea level
Soil: alluvial, sandy-loam with stones at depth
Irrigation system: dripping (meltwaters)
Training system: espalier
Pruning: bilateral cordon
Crop density: 4.000 vines per hectare
Yield: 60 qq/ha.
Harvest time: Last week march

Harvest system: hand-harvest, in 20 Kg boxes
Fermentation: inox tanks, with local yeasts
Maceration: 12 days
Fermentation time: 7 days
Fermentation temperature: 23° to 24 °C
Malolactic fermentation: yes
Ageing: 30% of the wine in French oak (second and third use), 12 months
Production: 4.000 bottles a year
Varietal: 100% Cabernet Franc

Familia Domingo

Salta - Argentina