

# LUPA

Paraje Altamira



## LUPA Cabernet Franc 2023

**Varietal:** 100% Cabernet Franc.

**Origin:** Selection of parcels from Paraje Altamira, Uco Valley, Mendoza, Argentina.

**Altitude:** 1,150 meters above sea level.

**Soil:** Shallow, sandy loam of alluvial origin with an abundant presence of calcareous rocks.

**Vineyards:** Massal selection of Cabernet Franc from Paraje Altamira.

**Yield:** 6,000 kg per hectare. Manual harvest in 15 kg bins.

**Fermentation:** Spontaneous fermentation with indigenous yeasts in concrete vessels for 14 days at temperatures between 23°C and 29°C. Gentle manual punch-downs (pigeage) were performed throughout the alcoholic fermentation process. 100% malolactic fermentation.

**Aging:** 18 months in 225-liter French oak barrels, 20% first-use.

**Alcohol:** 14.5%

**Total Acidity:** 5.8 g/L

**Residual Sugar:** 2.0 g/L

**pH:** 3.76

**Bottles Produced:** 1,100 bottles