

TINQUIAO

CABERNET FRANC

BURBUJAS DE ALTURA WINERY

ORIGIN:

CAFAYATE - SALTA – ARGENTINA

VINE'S ALTITUDE: 1.800 M.A.S.L
(5.900 FEET)

VARIETY: 100% CABERNET
FRANC

"Red with black nuances. Aromas reminiscent of black berries and mint spices. You can find the same aromas in mouth and nose, feeling like you are still drinking it"

- Wine serving temperature: 16 to 18 °C
(61 to 64° F)

- Aging potential: 5 years.

- Decanting one hour before drinking is recommended.

- Store in a fresh, dark place with no vibrations.

- Ideal pairing: meat cooked on wood, sausages and fish.

VINEYARD AGE: 10 YEARS

HARVEST: EARLY MARCH, BY HAND,
IN 15 KG CASES (33 LB),
PRE-SELECTION IN VINEYARD

ELABORATION: COLD MACERATION.
FERMENTATION: 15 DAYS. 23°C TO 28°C
(73°F TO 82°F), WETTING THE CAP,
MANUAL GENTLE CRUSH, SOFTLY WETTING
THE CAP, IN CONTACT WITH OAK DURING
FERMENTATION, SEEKING THE HIGHEST VARIETAL
EXPRESSION. MALOLACTIC FERMENTATION
DURING AUTUMN.

CONSERVATION: 12 MONTHS IN VAT,
AND 6 MONTHS IN BOTTLE.