

## Martino Cabernet Franc 2021

**100% Cabernet Franc**

**Mendoza, Argentina**  
**Alcohol: 14.5%**

### Profile

The color of this varietal is deep red with deep black tones. Notes of black fruits, spices and red pepper are appreciated on the nose. Its aging in wood makes this varietal more complete on the nose and in the mouth, contributing notes of chocolate and vanilla, resulting in an unctuous, long and balanced wine.

### Terroir

Altitude: 920 meters above sea level. Soil type: Clay Loam Irrigation: Trickle irrigation.

### Harvest & Winemaking

A cluster selection is made, and are incubated at a low temperature during 24 hours. Alcoholic fermentation with native yeast of the same vineyard to further enhance the characteristics of its area of origin. At the end of its alcoholic fermentation, a 5-day maceration is carried out. Spontaneous malolactic fermentation with native bacterias this generates an increased softness and smoothness characteristic of our wines. Then it has a slight passage through wood to increase the mouthfeel and to complete its roundness.

### Tasting notes

Black fruits | Spices | Red pepper | Vanilla

### Tips

**Serving Temperature:** 17° - 19°C

**Decanting:** None

**Food pairing:** Barbecue - Stamppot - Pizza - Grilled Vegetables

**When to drink:** between now and 2028

