

LOS VINOS DE
•• TOMÁS ACHÁVAL ••

NÓMADE

CABERNET FRANC 2018

TUPUNGATO, UCO VALLEY - MENDOZA

This wine was born in a 14-year-old vineyard at 3,676 feet / 1.114 meters a.s.l. located at the foothill of the Andes in Tupungato, Uco Valley; Mendoza.



"WINES WITH A SENSE OF PLACE AND ADVENTURE"

SOIL

Free draining soil composed with alluvial sediments with predominance of clay and rock base with a stony, sandy surface. These characteristics are excellent for quality viticulture, as they stress the vines, leading to decreased vigor and lower yields.

CLIMATE

Very Dry and Continental with thermal temperature amplitude from 20 to 30 degrees fahrenheit. These will give slow and long ripening periods achieving rich and concentrated flavors, balanced sugars and acidity with phenolic ripeness.

TASTING NOTES

Floral; fresh herb nose. Medium-high acidity. Excellent balance of dark fruits, with notes of plum and pepper.

TECHNICAL DATA

Variety: 100 % Cabernet Franc

Harvest: 2.000 cases x 12 - Hand Harvest - Minimal Intervention Viticulture.

Yield: 8 ton per hectare.

Aging: 8 months in French and American oak barrels.

Alcohol: 14.00 % by Vol. 750 ml