

LOS VINOS DE
.. TOMÁS ACHÁVAL ..

NŌMADE

CABERNET FRANC 2017

EL CEPILLO, UCO VALLEY - MENDOZA

This wine was born in a 15-year-old vineyard at 4,059 feet / 1,230 meters a.s.l. located at the foothill of the Andes in 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

With notes of ripe black fruit, cassis, fine jam and spices.

TECHNICAL DATA

Variety: 100 % Cabernet Franc.

Harvest: 2.000 bottles. Hand Harvest - Minimal Intervention Viticulture.

Yield: 5 tons per hectare.

Aging: 18 months in new to second use French oak barrels.

Alcohol: 14.5 % by Vol. 750 ml