

## LOS CLOP RESERVA

CABERNET FRANC 2015

PARAJE ALTAMIRA

### FACT SHEET

#### Vintage

Varietal composition: 100% Cabernet Franc

Appellation: Paraje Altamira, San Carlos

#### Vineyard

**Year planted** 2.003

**Altitude** 1.070 masl

**Soil** Sandy-loam and silt-loam

**Climate** Annual average rainfall of 180 millimeters, 310 annual days of sunshine

**Trellising** High Vertical Shoot Position (VSP)

**Irrigation** Drip irrigation (Lunlunta) Flood irrigation (Agrelo)

**Harvest Date** Second fortnight of April

**Yield** 7,000kg per hectare

### VINIFICATION

Hand-picked in 18kg cases. Selection of clusters and berries. Cold fermentation between 7° and 8°C for 4 days. Classic fermentation with indigenous yeast between 27° and 28°C. Malolactic fermentation followed by aging in first-use French-oak barrels during 12 months.

### TASTING NOTES

Its ruby red color is alive and deep, with black and violet tones. On the nose, notes of eucalyptus, spices and paprika stand out, with a very intense and distinctive aroma. Its aging in French oak makes it long, persistent and aristocratic, with a delicate and balanced finish.

### TECHNICAL DATA

**Alcohol** 14%

**Sugar** 2 g/L

**Total Acidity** 5,5 g/L

**pH** 3,63

#### Pairing

Roasted meat, Red meat, Lamb, Rich sauces.

**Serving Temperature** 17 - 19 °C

**Aging Potential** 5 years

