

BARRANDICA CABERNET FRANC 2023

Vista Flores, Uco Valley, Argentina



Technical Notes

Only high quality clusters were harvested, by hand. When fruit arrived at the winery, it was immediately destemmed, following which, berry selection took place on sorting tables. Once the tanks were filled, cold maceration occurred for 5 days at 41°F (for color & aromatics). They inoculated with cultured yeast at 64°F and fermentation took roughly 7 days, during which temp was slowly increased to 79°F. Post fermentation maceration lasted about 15 days, based on flavor. When the ideal concentration level of tannins was obtained, the solid parts of the must (skins and seeds) were removed. Closed tank pump overs were performed before and after the fermentation to avoid oxidation of the must and possible loss of aromas. Then open tank pump overs (with presence of oxygen) were performed during the fermentation, because yeasts require oxygen for growth. All fruit was basket pressed. After malolactic fermentation in tank, this wine was racked to French oak barrels for six months (85% used). Approximately one month later, wine was racked again to remove suspended particles and to clarify the wine. No fining agents were used and wine clarification was done naturally under very cold temperatures. The tiniest sulfur adjustment was done pre-bottling.

About this Wine

Anne Caroline is proud of her French heritage and has committed herself to the pursuit of perfect Cabernet Franc in Vista Flores. The area has wonderful warm days and cool nights – perfect for this grape. Unlike its French cousin which sports red fruits such as cherry or raspberry, Cab Franc from Vista Flores has darker fruit profile with spicy notes, such as black pepper and red pepper. It has a more friendly palate attack and a medium body with a long and persistent finish. Anne Caroline believes that low yields (around 3 t/acre) are key and strives for a good balance between the leaves and the clusters when pruning her vineyards. All of her vineyards are fed with drip irrigation, which allows her to control vigor and vine health. The idea of this wine was to achieve a perfect balance between fruit, alcohol & acidity, but most important, to turn heads and show the world that Cab Franc can be so much more than a blending grape. This is an important undertaking, given the popularity of Malbec which has done all but define the Argentine wine category.

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Wine Analysis

Alcohol: 13.90%
Acidity: 5.01 g/L
pH: 3.78
Residual Sugar: 2.41 g/L

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Viticulture

Vineyard Location: Uco Valley
Vines per Hectare: 5,500
Altitude: 1,050 meters
Soil: Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.
Climate: Continental with low average rainfall (200mm per year).
Harvest: By hand, in 18kg plastic bins
Production: Double selection of the grapes, fermentation at 24-28°C in 100-150hl inox tanks. Maceration up to 30-45 days, depending on tastings and natural malolactic fermentation.
Aging: 6 months resting in bottle under controlled light, humidity and temperature.

Tasting Note:

In view it has a reddish hue, of great intensity. On the nose aromas of fresh red fruits, green pepper and spices are perceived. In the mouth it has a very pleasant entry, a sensation of sweetness due to its silky and ripe tannins. A wine to enjoy until the end

Press/Reviews:

“A crunchy red with aromas of paprika, red plums, bell peppers and lemon leaves. It’s medium-bodied, fresh and pleasantly leafy. Drink now.”

90 Points - James Suckling

89 Points - Wine Enthusiast

