



El Buscapleito (Cabernet Franc Reserve)

100% Cabernet Franc - Single Vineyard

The wine has a deep red colour. On the nose we find red fruits, a subtle touch of green pepper, and intense notes of vanilla, tobacco and chocolate, contributed by the oak. On the palate it is a wine with well-present tannins, marked acidity and a long finish. Ideal to accompany pasta and seasoned red meats.

technical sheet

VINEYARD

Location	Tupungato Bitter Water
Height	1200 masl
Planting year	2016
Drip irrigation system	
Fertilization	No
Production p/ha	100 qq

HARVEST

Date	March 25th
Shape	manual in boxes

WINE MAKING PROCESSES

Mill type	THE BLUE SA
winery	destemming
Other techniques	budding

Fermentation

Saccharomyces cerevisiae yeast strain
Duration 20 days

Temperature	16°C
Aging on lees for 20 days	

AGING PROCESSES

Tank	Stainless steel
Wood	12 months 30% American oak, 70% French oak

BOTTLING

Filtration	open plates
Bottle aging	Minimum 12 months
Total production	17,000 bottles