



## ADUENTUS CABERNET FRANC 2017

### WINEMAKING

Superb color, a rich garnet with flashes of black ink, Aduentus Cabernet Franc provides an immediate clue to this trendy variety that gives the finished wine its Argentine touch. This red grape enjoys optimal growing conditions in our vineyards above the Uco Valley, in La Arboleda. In our cellar, the Cabernet Franc vintages were gently crafted into an exquisite wine.

### TASTING NOTES

*"Intense ruby red color, with black tones and good intensity. Excellent typicality, tomato paste, white chocolate, roasted bell pepper, ground chili, pepper, liquorice, chamomile, coconut, vanilla, cocoa. On the palate it is harmonious, with great structure, volume and a long finish".*

Miriam gomez  
Winemaker

### WINE INFORMATION



Uco Valley, Mendoza, Argentina



100% Cabernet Franc



15,5 % v/v | TA: 5.40 g/L | PH: 3.80 | RS: 0.32%



14 months in 70% French Oak and 30% American Oak.



Potencial aging: 8 years.



Natural cork.



Pasta with tomato sauce, lasagna, grilled meat, dishes with poultry, duck, or lamb. As for the wine and cheese pairing, Cabernet Franc is ideal to accompany Swiss cheese, gorgonzola, brie, gouda, goat cheese, among others.

### CONSISTENCY OVER THE YEARS

