



ADUENTUS

CABERNET FRANC 2018

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 the winery, 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 Gómez
Winemaker

WINE INFORMATION

- Uco Valley, Mendoza, Argentina.
- 100% Cabernet Franc.
- Alc. 15,50% v/v | Dry.
- 14 months in 70% French oak and 30% American oak.
- Potential aging: 8 years.
- Natural cork.
- Enjoy with mamma concetta´s meatballs, spaghetti & clams, pasta bolognese and grilled pork chop.

CONSISTENCY OVER THE YEARS

