





UNO CABERNET FRANC 2019 Platinum edition

WINEMAKING

Thanks to the winery's gravity-flow system it is possible the exceptionally gentle treatment of hand-selected Cabernet Franc grapes from Antigal's Uco Valley vineyards. This treatment eliminates the need for forceful pumps and pressers. The care taken through all stages of winemaking - from initial cluster-chilling through sorting maceration, fermentation, and barrel aging- produces an unusually elegant Malbec with great balance and supple tannins.

TASTING NOTES

"This limited edition wine reflects the excellence of UNO Cabernet Franc. Purplish red in color with garnet reflections, and aromas of fresh red pepper, white pepper, and spices. It offers aromas of fruits such as plums and cherries, accompanied by subtle notes of toasted sugar. On the palate, sweet and silky tannins, are combined with menthol and camphor. A complex and very elegant wine."

Miriam Gómez Winemaker

WINE INFORMATION

- 2 Uco Valley, Mendoza, Argentina.
- ³ 100% Malbec.

Alc. 14,20% v/v | Dry.

10 months in French and American oak.



Potential aging: 6 years.

- Natural Cork.
- Pasta stuffed with cream-based sauces and fine herbs, or tomato sauces and spices. Game meat prepared with cream, tomatoes and herbs. Brie and camembert fermented cheeses.

