



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

2015 CABERNET FRANC



Cabernet Franc is our newest addition to the portfolio. This bright ruby red wine has a rich, finessed mouthfeel with hints of pepper. It is complex and contains overtones of tobacco, raspberry, cassis and violets. Our soil, with sand and caliche, imparts components of minerality, firm yet silky tannins and a lengthy finish. Low yields, at 3,280 feet overlooking Los Andes mountains, careful vineyard management and low intervention winemaking are the hallmarks of this and all other Achával-Ferrer wines.

Winemakers:

Silvio Alberto, Gustavo Rearte

Varietal Composition:

100% Cabernet Franc

Appellation:

Uco Valley:

altitude of 3,280 ft. with

2,600 plants/acre

Soil:

Sandy-gravelly, some volcanic ash, extremely well drained

Vine Training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable.

No pesticides in most of our vineyards.

Yield: 2.5 tons/acre

Harvest date: April 4 -12, 2015

Alcohol: 14.5%

pH: 3.8

Acidity: 6.53 g/L

Brix at Harvest: 25.2

Vinification/winemaking process:

Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

Fermentation: Fermented in cement tanks at a maximum temperature up to 93-95°F with extensive pumping over for better extraction.

Malolactic: 100% spontaneous in oak

Oak and Aging: Aged 10 months in 3-year old French oak barrels produced by Boutes and Mercury.

Production: 1,400 12-bottle cases