

Miras Crianza Cabernet Franc 2014

Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Locality: Fernandez Oro.
- Variety: 100% Cabernet Franc.
- Year of planting: N/A.
- Yield: 8,000 kg/ha.
- Harvest: Manual in boxes of 12 kg.

Vinification and Aging:

- Red Wine made with the technique of traditional fermentation with délestage.
- Maceration: 30 days.
- Fermentation Temperature: <28 ° C
- Malolactic Fermentation: complete.
- Aging: 100% of the wine is aged for 15 months in French and American oak barrels.
- Clarification: With fresh egg albumin.
- Bottling: Unfiltered.
- Number of Bottles: 1,000
- Aging in bottle: 6 months minimum in the warehouse before shipment to market.
- Cellaring Potential: 8 or more years.

Analytical Data:

- Alcohol: 14.5 v/v.
- Residual Sugar: 2.37 g/l.
- Total Acidity: 5.32 g/l.
- pH: 3.7.

Tasting Notes:

Deep red colour with black highlights. Fruity aroma with black fruits predominating, along with notes of vanilla, spices, coffee, and a slight touch of tobacco. On the palate, it is a fleshy, full-bodied wine, very balanced and harmonious and with excellent persistence on the finish.

Rating:

- [86 points – Tim Atkin MW](#) (p. 147/172, Argentina 2017 Special Report)

