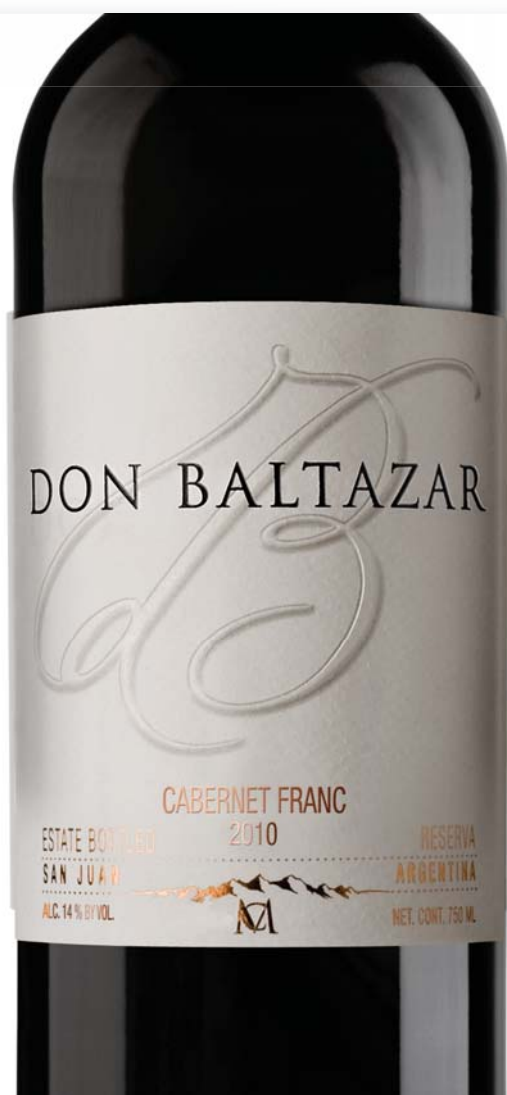


DON BALTAZAR



CABERNET FRANC

This elegant grape produces a magnificent wine, of intense red colour with purple tinges. With a strong structure, and a complex combination of aromas, like morello cherries, sweet cherries, herbs and sweet pepper, with those typical scents of vanilla and caramel, provided by the nine months of ageing in French oak barrels. It is a great wine to enjoy a typical barbecue or pasta with strong sauces. Ideal to drink between 16° C and 18° C, although its versatility makes it suitable for any occasion.

Year: 2010.

Date of harvest: March, first week.

Conduction: espalier system.

Irrigation: by dripping with meltwater from the Cordillera de los Andes.

Harvest: manually, in boxes.

Maceration: pre-fermented at a low temperature. Vatted and traditional maceration.

Ageing: 80% in French oak barrels, 20% in American.

Analytic data

Alcohol: 14° Gl.

Total acidity: 5.10 g/l.

Residual sugar: 3,80 g/l.

Dry extract: 31.45 g.

Production: 1.500 cases x 12 bottles.

