



## CASARENA LAUREN'S SINGLE VINEYARD | *Agrelo*

**WINEMAKERS:** Bernardo Bossi Bonilla & Alejandro Sejanovich.

**APPELLATION:** Agrelo & Perdriel, Luján de Cuyo, Mendoza, Argentina.

**VINEYARD:** Selected parcel chosen for low yields and outstanding quality.

**VARIETAL:** Cabernet Franc 100%.

**HARVEST:** Manual.

**YIELD PER HECTARE:** 4000 kg./ha.

**WINEMAKING:** Grapes enjoy a manual double selection of clusters and berries. After a gentle destemming, the whole berry fruit undergoes 6–8 days of cold maceration at 8° C. Fermentation is conducted with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure a soft gentle extraction. The wine undergoes spontaneous malolactic fermentation in barrel and is naturally clarified through several rankings. 100% microvinification with grape skins on oak barrel with the capacity of 132 gallons (500 liters).

**AGING:** 18 months 100% new french oak barrels.

**ALCOHOL:** 14.9% by vol.

**ACIDITY:** 6.1 g/l tartaric acid.

**PH:** 3.63"

**TASTING NOTES:** Clay soils with stones. Intense wine. Ripe red fruit with elegant spices. COMPLEXITY AND CHARACTER.

**DES  
COR  
CHA  
DOS**

2011: 90 pts.



2010: Gold Medal

**Tim  
Atkin**

2011: 92 pts.