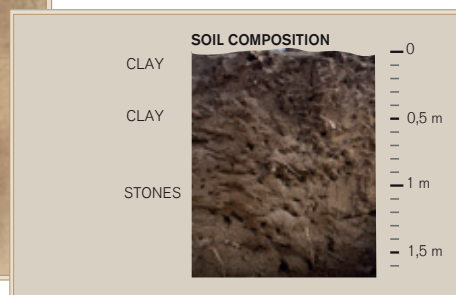
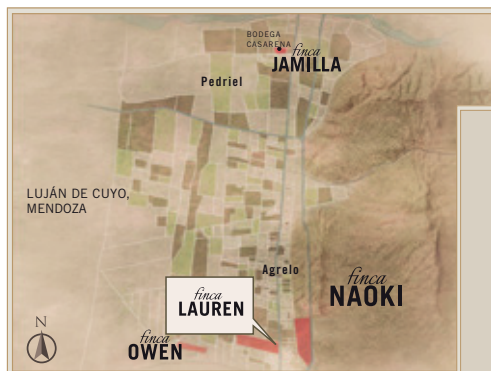


CASARENA S.V.

Lauren's Vineyard Cabernet Franc Agrelo - 2017

Custodians of the terroir of Lujan de Cuyo



ORIGIN

Designation of origin: Agrelo, Luján de Cuyo, Mendoza, Argentina.

Planted: 2007

Training and pruning system: bilateral cordon spur pruning

Irrigation system: drip system.

Yield: 7,500 kilos per hectare

Altitude: 918 m a.s.l.

Type of soil: clay loam

Climate: arid continental.

VENDIMIA 2017

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. The rain was also a preponderant factor when defining the time of harvest. However, a good analysis of the collected information and a deep understanding of the terroir eased to obtain an excellent fruit quality.

COMPOSITION

Varietal: Cabernet Franc 100%

WINEMAKING

Grapes were manually harvested during the second fortnight in April. The fruit was taken to the winery where berries and bunches were selected according to their quality to undergo afterwards a pre-fermentation cold maceration.

Indigenous yeasts triggered fermentation and grapes were micro vinified. Extraction procedures (**pigeage**) were manually done to preserve the most delicate aromas and flavors of the grapes.

BARREL AGING AND AGING POTENCIAL

Aging: 12 months in new French oak barrels

Aging potential: more than 10 years.

ANALISYS

Alcohol: 14% vol

Acidity: expressed in tartaric acid 6,3 g/l.

PH: 3,7''

TASTING NOTES

Deep red, bright. In the nose, great varietal expressivity, red and black fruit aromas and subtle traces of roasted red bell pepper and asparagus, perfectly amalgamated with tobacco and cacao scents from the aging in French oak barrels. In the mouth, complex and lively. It is an elegant wine of excellent finish.