



CASARENA Single Vineyard Lauren
Cabernet Franc · Agrelo

#LujánRules

COMPOSITION · VARIETAL: Cabernet Franc 100%

DENOMINATION OF ORIGIN Agrelo, Luján de Cuyo,
Mendoza, Argentina.

HARVEST 2019

ALCOHOL 14,5 % v/v

ACIDITY 5,4 g/l expressed in tartaric acid | **PH** 3.7"

AGING 12 months in French oak barrels.

STORAGE POTENTIAL 10+ years.

HARVEST (VENDIMIA) 2019

Do to the excellent health in the vineyards, it was decided to wait longer for the high-end grapes to achieve greater concentration and greater polyphenolic maturity, reaching the end of the harvest on May 3 with Malbec in Agrelo. We can say that if we make a calculation of the historical average of the last years in terms of dates of occurrence of the different phenological stages, amount of rain, occurrence of frosts or viento zonda, yield of kilos harvested, the results are very similar to those of this harvest, that is, we had an "average year".

VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the aromas and flavors more delicate of the grapes.

TASTING NOTES

This Cabernet Franc offers a bright purplish red color with purple hints. During the tasting, it has a great varietal expression with red and black fruit along with asparagus and subtle notes of grilles red bell peppers and reminds us of tobacco and cocoa. Its structure and liveness stand out.

Martina Galeano
OENOLOGIST

Pablo Ceverino
VITICULTURIST

www.casarena.com

