



EXPLORACIÓN



ALA COLORADA CABERNET FRANC

VARIETAL COMPOSITION

100% Cabernet Franc from Agrelo, Luján de Cuyo.

TASTING NOTES

Intense ruby red color. Aromas of cherries, notes of pepper, vanilla and coffee from the oak aging. On the palate, good volume, balanced, with flavors reminiscent of red peppers, spices and a touch of chocolate or coffee. Ideal to accompany red meats or dishes with well spiced sauces.

RECOMMENDED SERVING TEMPERATURE

16-18 °C (60-64 °F)

RIPENING

Second two weeks of March.

HARVEST

100% manual in 17 kg boxes (37 lbs).

YIELD

7,000 kg/Ha (6,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 7 days at 6-8 °C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24-26 °C (75-79 °F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days.

AGING

12 months in new French oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS

5-7 years.

TOTAL ANUAL PRODUCTION

Limited Edition of 8,000 bottles.

PRESENTATION

Case x 6 x 750 ml

viña las perdices

PIONEROS DE AGRELO

| WWW.LASPERDICES.COM | [f](#) [@](#) [t](#)