



# Los Noques

## CABERNET FRANC

## 2017

### TECHNICAL INFORMATION

- **VARIETAL:** Cabernet Franc 100%
- **VINEYARD:** Parcel 20, Finca Chica
- **VINETARD IMPLANTED:** 2005
- **LOCATION:** Gualtallary, Tupungato, Mendoza
- **HARVEST DATE:** April 17th / 18th
- **ALCOHOL:** 14%
- **MATURATION:** partially rested in French oak barrels for 12 month
- **AGING POTENTIAL:** 7 years

### VINEYARD NOTES

The grapes comes from the exclusive 5-acre lot situated in the Gualtallary region of Tupungato Valley, at 4.300 fasl. This micro-climate is particularly good for this variety that requires high levels of solar radiation and good delta temperatures for its maturation.

### WINEMAKING NOTES

The fermentation temperatures were 24 to 26°C for a period of 10 days. The total maceration time was 20 days. Malolactic fermentation was carried out at 18°C

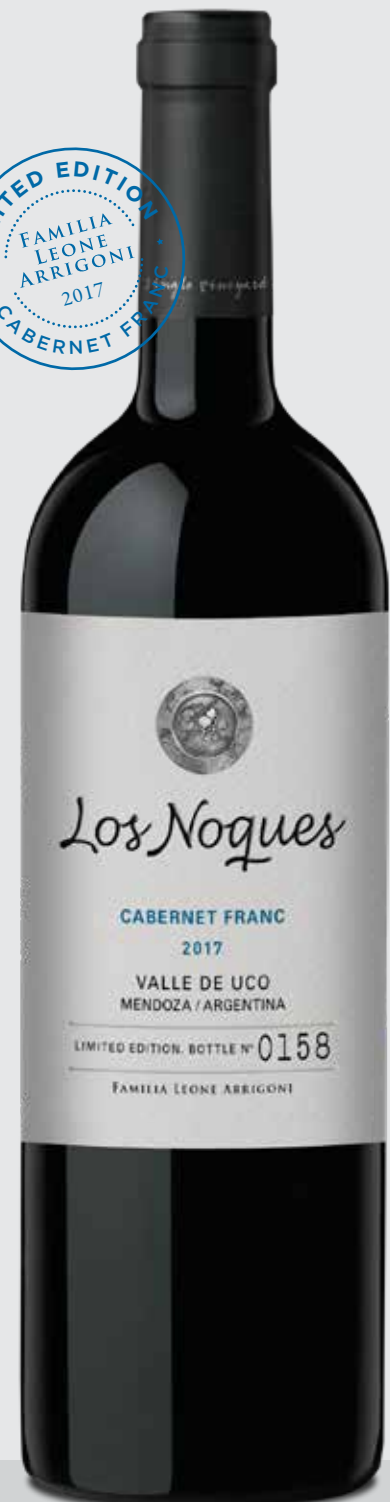
### TASTING NOTES

Of an intense red color, this wine presents a bouquet of black pepper in harmony with ripe red fruits and spicy aromas coming from the barrels. In the palate is elegant and pleasant, with a complex structure, soft tannins and balanced acidity with a very nice finish.

**TOTAL PRODUCTION:** 8.300 bottles

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