

SAN PABLO



MAGNA MONTIS

Vino de Montaña

CABERNET FRANC

VALLE DE UCO - MENDOZA - ARGENTINA

Magna Montis

2023

CABERNET FRANC

Valle de Uco - Argentina



NATURAL

Stats

Grapes: 100% Cabernet Franc

Vineyard: San Pablo

Vine Age: 20-years-old

Soil Type: Sandy loam & limestone

Viticulture: Sustainable

Fermentation: Native — concrete

Skin Contact: 15 days

Aging: 12 months in concrete (50%)
and oak barrels (50%)

Alcohol: 13.3%

pH: 3.5

Total Acidity: 4.89 g/L

Total SO2: 90 ppm

Total Production: 125 cases

UPC: 0724751034182

About

This Cabernet Franc was created with finesse and drinkability in equal measure. It comes from San Pablo, the coldest and most extreme region of the Uco Valley at 5,250 feet above sea level. Thanks to its high elevation, this is one of the most sought-after regions in the Uco Valley. Its geography has a unique native flora, thanks to abundant rains. The cold soils delay ripening, delivering extremely elegant, fresh and fine wines with high natural acidity.

The grapes were hand picked and then brought into the cellar for spontaneous fermentation in concrete vats for about 15 days at low temperatures, below 71 deg F. When primary fermentation was complete, the wine was pressed off the skins and sent to a 50/50 mix of concrete tanks and oak barrels for 12 months of aging. It was gently fined and filtered to preserve freshness and then bottled with a small dosage of sulfur.

Tasting Notes

Bright and aromatic, with red berries, fresh herbs, and a touch of spice. The palate is silky and vibrant, with fine tannins and a clean, mineral finish.

Reviews

James Suckling | 92 points