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# Mendel Cabernet Franc

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**Code**

MEND110

A fabulously intense and fruity 100% Cabernet Franc wine made using grapes from the Finca Remota in the Paraje Altamira of the Uco Valley.

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**Tasting Notes:**

Intense ruby red in colour. Fresh, spicy and fruity on the nose. The palate boasts both red fruit notes of raspberries and cherries with spicy hints of pink and black pepper. The wine has ripe and firm tannins which offer a silky and elegant texture.

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Specification	
<b>Vinification</b>	Manual grape selection is carried out. Fermentation and maceration is carried out in small 80 hectolitre tanks. Manual pigeage is carried out during the first few weeks. Total maceration time is 25 days. Pneumatic pressing at low pressure. Malolactic fermentation in tanks. The wine is aged in French oak barrels for 12 months. 1/3 in new barrels, 1/3 in second-use barrels and 1/3 in third use barrels. Mild clarification. No filtering. Bottled in November 2019.
<b>ABV</b>	14.4%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink 2020 through to 2030
<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Area</b>	Valle de Uco
<b>Type</b>	Red Wine
<b>Grapes</b>	Cabernet Franc
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2018
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Mendel Wines
<b>Producer Overview</b>	Mendel Winery embodies the partnership of one of Argentina's most respected and experienced winemakers, Roberto de la Mota, with an established Argentine family.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with steak with a fresh salad. Or, try with a Beef lasagna.