



## TASTING NOTES

Deep, intense red with violet-black highlights. On the nose, spicy aromas from oak aging blend with characteristic notes of bell pepper, typical of the varietal. On the palate, it is complex, well-structured, and full-bodied – a wine with true personality.

## MI ESTANCIA PREMIUM CABERNET FRANC

### TECHNICAL SHEET

Varietal: 100% Cabernet Franc.

Bottle size: 750 ml.



Pairing: Ideal with game meats such as venison, hare, or wild boar, as well as lamb and beef dishes.



Serving temperature:  
16-18°C (60°F-64.4°F)



Cellaring potential:  
7-8 years.

### WINEMAKING

Careful hand-harvesting and selection of grapes in the vineyard. At the winery, the fruit undergoes gentle destemming and cooling before being transferred to tanks. Fermentation takes place over approximately 10 days with the addition of selected yeasts, at controlled temperatures of 27°C. The wine then rests for 4-5 months in traditional masonry vats and subsequently, aged for a short period in French and American oak. Finally, it is bottled and further matured for 4 months prior to release.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros

### VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

**Vine age:** 25-28 years.

**Altitude:** 650-700 m.a.s.l.

**Yield:** 9,000 kg/ha.

**Irrigation:** Combination of underground water and meltwater from the Andes.

**Annual production:** 45,000 bottles.