

2019 Cabernet Franc

Natural Wine



ECHEVERRIA®

Family Wines

"With an intense and vibrant cherry colour, this natural wine appears slightly cloudy due to it's lack of processing. On the nose, it has lively aromas of black cherry and fresh plum. The palate is fresh and persistent, silky with soft tannins and has a lush floral flavour that combines with raspberry fruit."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Cabernet Franc proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 10th, 2019.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed, pressed and cooled at 8 ° C.
- Decanted for 24 hours at 8 ° C prior to fermentation.
- Fermentation with natural yeast in stainless steel tanks between 13 and 17 ° C for 25 days.
- Soft pump over during fermentation to promote aromas and color.
- Natural malolactic fermentation.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	14	% by vol.
Total Acidity:	6.3	grams per liter (Tart.)
Residual Sugar:	2.3	grams per liter
pH:	3.3	

SERVING T°:

Serve chilled or room temperature (18 – 20°)

CELLARING ABILITY:

At least 2 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant – Fresh- Rich

