

2019

## Bodegones Del Sur, Cabernet Franc Limited Edition

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|--------------------|------|
| <b>Closure:</b>    | Cork |
| <b>Organic:</b>    | No   |
| <b>Biodynamic:</b> | No   |
| <b>Vegetarian:</b> | Yes  |
| <b>Vegan:</b>      | Yes  |

### Vineyard

The vineyard is situated 25 km from the coast. Its soils are clay and limestone. Temperature is low during the ripening period and there are some small rains. This helps to keep freshness and balance for ageing the wine.

### Viticulture

Sustainable viticulture that focuses on producing high quality grapes, protecting the environment, and being a good neighbour and employer. No insecticides.

### Winemaking

Hand selection of grapes. Long maceration, fermentation in stainless steel tanks and aged in second used barrels. Almost no use of sulfites until the end of malolactic fermentation.

### Tasting Notes

It has the energy of young Cab Francs from South America, with spices and herbs, and it gets some elegance from coastal vineyards with big ageing potential. In the mouth it has balance between fruit and oak. Long finish.

[W: Bodegones Del Sur Wines](#)

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|--------------------|---------------------|
| <b>REGION</b>      | Canelones           |
| <b>APPELLATION</b> | Juanico             |
| <b>BLEND</b>       | 100% Cabernet Franc |
| <b>WINEMAKER</b>   | Santiago Deicas     |
| <b>ABV</b>         | 13.0%               |

