

2018

## Bodegones Del Sur, Cabernet Franc Special Edition

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

### Vineyard

Both vineyards are less than 25 km from the coast, with high Atlantic influence. Canelones has clay and limestone soils whereas San José is stony, with poor soils and vertical schists.

### Viticulture

Sustainable production: using management techniques focused on achieving qualitative results with the least impact on the environment, ensuring the safety of our products and the safety of employees.

No insecticides. Hand harvested

### Winemaking

Hand selection of grapes. Long maceration, fermentation in stainless steel tanks and aged in concrete vessels. No use of oak. Almost no use of sulfites until the end of the malolactic fermentation.

### Tasting Notes

In the nose it feels like going to the beach. It has iron and iodine, like the sea wave foam, with even some herbal flavour of coastal dunes scrub. The mouth is balanced with freshness and bright tannins. Medium finish.

[W: Bodegones Del Sur Wines](#)

<b>REGION</b>	Canelones and San José
<b>APPELLATION</b>	Coastal
<b>BLEND</b>	100% Cabernet Franc
<b>WINEMAKER</b>	Santiago Deicas
<b>ABV</b>	13.0%

