


## Technical Sheet

<b>Brand:</b>	Imperial Stag	
<b>Wine:</b>	Cabernet Franc 2021	
<b>Country:</b>	Argentina	
<b>Region:</b>	Mendoza	
<b>Vineyard</b>	Cabernet Franc (1,5 tons/acre, planted in 2009) from San Rafael, Mendoza.	
<b>Soil</b>	Alluvial soil, mainly composed of sand, silt and gravel. This soil presents great permeability and a little proportion of organic material. It is irrigated by the Atuel river, which recollect its water from Los Andes mountains.	
<b>Harvest</b>	By hand in cases of 39 pound.	
<b>Winemaking</b>	Selection of bunches at the winery. 72 hs of pre-fermentative maceration at 5°C. Alcoholic fermentation in stainless steel tanks under controlled temperatures between 27°C and 30°C. Spontaneous malolactic fermentation. Maturation: french oak barrels, 500 liters Boutes Grand Reserve. Total maturation: 12 month.	
<b>Technical Information</b>	Alcohol: 13.7    Total Acidity: 5.5 g/l    Ph: 3.40    Production: 1700 bottles	
<b>Tasting notes</b>	Bright deep ruby colour, with spicy aromas reminiscent of red pepper, pepper and slight sensations of licorice. In the mouth we can again find the typicity in its spicy flavors, balanced tannins, fresh, vibrant acidity and good volume. Persistent, complex finish, with the authentic characteristics of a great Cabernet Franc.	