

# Imperial Stag Cabernet Franc

## Imperial Stag Wines

### Argentina - Mendoza

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.

RS: 1.8g/l.

TA: 5.5 g/l.

## Specifications

<b>Wine Type</b>	Red
<b>Varietals</b>	100% Cabernet Franc
<b>Age of Vines</b>	Average 15 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Silt-sandy soil of alluvial origin with pebble stones at 70cm depth covered with calcium carbonate.
<b>Vinification</b>	Harvested by hand in 39 pounds cases. Selection of bunches at the winery. Carefully destemmed. 72 hours 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. Pigeage by hand. /> Maturation: 12 months in French oak barrels (Boutes: grand reserve) of 500 and 225 litres. Ageing in bottle for 6 months.
<b>Production</b>	142 (9-liter cases)
<b>Pairings</b>	Perfect companion for red and game meats, pasta, stews, rice and a variety of winter cuisine dishes.

