

Imperial Stag Cabernet Franc

Imperial Stag Wines

Argentina - Mendoza

Bright deep ruby color, 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.

Specifications	
Wine Type	Red
Varietals	100% Cabernet Franc
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Silt-sandy soil of alluvial origin with pebble stones at 70cm depth covered with calcium carbonate.
Vinification	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.
Production	142 (9-liter cases)
Pairings	Perfect companion for red and game meats, pasta, stews, rice and a variety of winter cuisine dishes.



Codes, Weights and Measures	
UPC	7 84585 02999 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02999 7
Case Weight	20
Cases/Pallet	110
Layers/Pallet	22
SRP	\$ 39 USD 750mL Bottle

Reviews and News
2021 Imperial Stag Cabernet Franc - 93 PTS - TA