

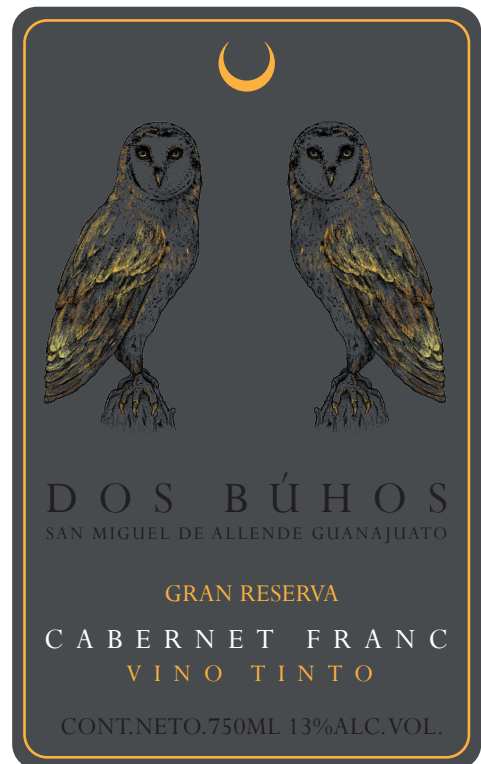
Cabernet Franc

Vineyard

100% Cabernet Franc.
100% Organic.
100% Grapes from our vineyard.

Winemaking

Manual harvests at dawn.
Cold maceration for 24 hours.
Fermentation with native yeasts.
Manual pump over 3 times a day.
Post fermentation maceration for 7 days.



Aging

Malolactic fermentation.
Aged for 24 months in second-use French oak barrels.
Clarification process by racking.

Organoleptic characteristics

View: Violet and intense reddish tones.

Nose: Mint, dry leaves, wet earth, green pepper, caramelized strawberry, coffee, sweet tobacco

Mouth: Black and red fruits, evolution in spices and empyreumatics.

Pairing: Slow-cooked meats, chili sauces and wine reduction, grilled vegetables and seafood.

Alcohol percentage: 13.5%

Serve from 14° a 16°C

dos búhos
SAN MIGUEL DE ALLENDE, MÉXICO