



Fabre Montmayou
BODEGAS Y VIÑEDOS



RESERVA CABERNET FRANC

VINEYARD LOCATION

Luján de Cuyo, Mendoza

GRAPES

100 % Cabernet Franc

YIELD

45 hl/ ha

Deleafing and green picking is performed in December.
Harvest is realized manually.

FERMENTATION

Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C.

AGEING

60 % of the wine is aged in French oak for 12 months.

TASTING NOTE

Intense red colour. Elegant on the nose, with red and black fruit aromas and hints of mint. Fresh and well balanced, with a long finish. Best served with lamb stew, pork, game and chocolate desserts.

