



CHAÑAR LORENZO

ESTATE



CABERNET FRANC

ORIGEN:

Los Chacayes IG
Uco Valley.
Altitude 1285 masl.

SOIL PROFILE: Heterogeneous composition of alluvial origin in the high area of Uco Valley. Sandy loam soil with rocks covered with calcium carbonate.

WINEMAKING DETAILS : After a cluster selection, the bunches are transferred to stainless steel tanks. 10% of the stem is used in the fermentation process. Post-fermentative maceration for 5 days. This wine is aged for 15 months in barrels. Constant batonnage works. Natural clarification.

AVIABLE VINTAGE: 2020

VARIETAL: 100 % Cabernet Franc.

ALCOHOL: 14.2 % Vol.

WINEMAKER: Luis Soria

Luis Soria - Winemaker



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