

LOMAS DEL VALLE®

CABERNET FRANC 2014

100% Cabernet Franc
Average Yield: 4 tons/acre

HARVEST

While harvesting between May 2nd and 20th, 2014 every bunch was hand harvested and sorted at the winery. The grapes were destemmed and gently crushed.

WINEMAKING

This Cabernet Franc is fermented and aged in the Loire style using stainless tanks. All grapes underwent a cold soak for 5 days at 50°F with 1 punch down per day to keep the cap wet. Then was heated at 64 °F and inoculated. The wine was fermented in closed tanks with 3 pump-overs per day and one rack and return during the first half of the fermentation. Tannin management was carefully monitored to ensure appropriate extraction without extracting dry or bitter tannins. The post maceration for 5 to 8 days consisted of one small pump-over per day. Carbonic maceration 40% with malolactic fermentation occurring in stainless steel tanks.

CHEMICAL ANALYSIS

Alcohol: 13.9% Vol
Total Acidity: 3.65g/L
Residual Sugar: 2.54 g/L
Volatile Acidity: 0.67 g/L
pH: 3.52

TASTING NOTES

Vivid purple in color, it is a clean wine with beautiful freshness, fruit-forward richness, floral strawberry and dark raspberry. It's a wine to drink young, with mineral scents that rise up from under the acidity and tannic structure.

