

As the laborious work of the bee, our mission is to explore terroirs beyond Mendoza and look for distinct viticultural regions in Argentina to find the variety that best represents each province. From this we make the federal wine, our homage to the rich soils of Argentina.

AGUIJÓN *de* ABEJA

Obrera
(worker bee)

The maximum expression of wine
in this line, the crowned head
of the colony.

CABERNET FRANC (2022)

Grape variety

Cabernet Franc 100%

Origin

Pedernal Valley, San Juan, Argentina.

Vineyard

Traditional trellis system in high altitude: 5000 plants per hectare.

Harvest

Manual, in boxes of 18 kg, Second fortnight of April 2019.

Winemaking

Cold maceration Cold maceration until fermentation begins. Alcoholic fermentation with native yeasts during 13 days at controlled temperatures between 20° and 23 °C. Malolactic fermentation in second and third use French oak barrels. Aging during 7 months in the same barrels. Bottling in December 2022. This wine has not been clarified, stabilized neither filtered to preserve all the natural characteristics of its origin.

ALC.: 13,8 % / Total acidity: 5,06 / PH: 3,54 / Residual sugar: 2,2.

Tasting notes

This has an earthy character with notes of ripe dark berries, cloves, licorice, grilled herbs and wet stones. Toned and vibrant on the palate with ripe, juicy tannins and polished, texture. Finish is crunchy and mineral.

Winemakers

Héctor and Pablo Durigutti.

