

INFRAMUNDO NATURAL

ROSÉ CABERNET FRANC

HARVEST: 2024

GRAPES: Cabernet Franc.

ORIGIN: Las Compuertas, Finca Victoria.

VINEYARD ALTITUDE: 1050 m.a.s.l.

YEAR PLANTED: 2015

DENSITY: 9200 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: low trellis.

VINEYARD MANAGEMENT: organic with cover crops, flood irrigation.

SOILS: frank on boulder.

WINEMAKING

HARVEST DATE: third week of March 2024.

HARVEST: manual.

RECEPTION AT THE WINERY: in boxes of 18 kilos. Grape selection with optical sorter.

MACERATION: short contact, with 30% of the grapes processed with skin at temperatures of 5° C for 6 hours and then pressed at low pressures.

ALCOHOLIC FERMENTATION: with indigenous yeasts in cement eggs without epoxy for 23 days at temperatures between 15°/16° C.

MALOLACTIC FERMENTATION: not done.

AGGING: in the same cement eggs on fine lees for 3 months.

BOTTLING: first fortnight of August 2023. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

TOTAL PRODUCTION: 3500 bottles.

Alcohol: 12,4%

Total acidity: 5,38

Ph: 3,52

Residual sugar: 0,16

TASTING NOTES: Pale pink color with a fresh nose. Citrus fruits such as tangerine and flowers such as violets and lilacs stand out. The palate shows good freshness, good balance between acidity and texture with a very delicate finish.

Recommended temperature for consumption: 9°/12° C.

WINEMAKERS: Héctor and Pablo Durigutti.



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