

PEÑALOLEN 2010

CABERNET FRANC

VARIETY:

Cabernet Franc: 100%

HARVEST

Season Characterized by drops in temperature in comparison to the condition of the previous year. The occurrence of some spring freezes compounded by a cooler summer produces a delay in ripening with a slow phenolic ripening : wines especially apt for storage.

TOTAL PRODUCTION

12.800 750ml. bottles

ANALYSIS

Alcohol: 14.3%

Ph: 3.55

Total Acidity: 5.01 g/l

Residual Sugar: 1.8 g/l

TASTING NOTES

Dressed with an intense and deep ruby garnet, this 2010 presents a fresh and perfumed red fruits such as cherries, red and black currants with a slight menthol touch, fresh herbs and tomato leaf with a peppery vanilla note in the background.

The body print in the mouth is lively, thanks to a good and balanced acidity. Also well integrated are the tannins, granting polished texture. They are even more present in a finish where the brilliant fruit is spiced by peppery notes, herbs and a stony touch.

AGING POTENTIAL

2012 - 2020