

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

## GRAPE VARIETY

Red Blend: Malbec 86% - Cabernet Franc 14%

## HARVEST DATE

3<sup>rd</sup> and 4<sup>th</sup> week of April 2018

## WAY OF HARVEST

Manual with scissors - 10kg boxes

## VINEYARD

**Malbec:** La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl – 96 years

**Cabernet Franc:** La Consulta – Uco Valley – Mendoza – Argentina - 1010 m/asl – 27 years

## AGING

100% is kept for 16 months in new French oak barrels

## BOTTLE AGING

14 months

## BOTTLING

November 20, 2019 – non-filtered

## PRODUCTION

Limited Edition of 6554 numbered bottles

## ALCOHOL

14.7% by vol.

In this blend, each variety of grape contributes its typicity, contributing the best of itself, resulting in a dark red wine with almost black hues.

The Malbec imparts volume in the palate, roundness, sweet tannins, and aromas of red fruit jams.

The Cabernet Franc imparts lingering tannins and distinctive earthy notes, mainly of eucalyptus. The grape varieties are perfectly blended, resulting in an intriguing, complex wine with a sophisticated personality.

It is ideal to accompany grilled meats and vegetables and pasta with aromatic herbal sauces.

It harmonizes very well with blue cheese and brie cheese.

It may contain totally natural sediments - typical of the well-structured and well-balanced wines - that do not affect quality. Suggested drinking temperature: 16°C to 18°C.

We recommend decanting this wine at least an hour before drinking.

## WINEMAKING NOTES

## PAIRING

## TO SERVE



*Art Collection*

## WINEMAKER

Federico Laborde

## ARTIST

Renata Wur

## ART NAME

Formas y Sentidos

