

AUKA



VARIETY: Cabernet Franc

VARIETY COMPOSITION: 100% Cabernet Franc

LINE: Auka

VINEYARD: Finca La Humbertita. 990 masl - planted in 1999.
At trellis, 5500 plants per ha - 80qq/ha. Loamy loam soil.

VINIFICATION: Hand harvest middle march. Traditional method of elaboration in concrete vats. Pre-fermentative maceration at 10°C for 48 hours, fermentation at 25 °c, with moderate extraction work, obtaining a wine, achieving a fresh, fruity and of medium structure. Malolactic fermentation 100 % completed. 70 % of the wine is matured for 6 months in used oak barrels. The wine obtained has a medium structure, very fruity and complex due to its maturation in barrels.

ALCOHOL: 14,5%

AGING: 70% aged in contact with French and American oak of second use.

TASTING NOTES:

SEE: Intense, bright red.

NOSE: Intense fruitiness, marked notes of fresh red fruits in balance with hints of vanilla, given by its maturation in barrels.

MOUTH: Fresh wine, with balanced acidity. Pleasant in the mouth.

FOOD PAIRING:

Ideal with red meats or dishes with spicy sauces.