



AUKA

BARREL SELECTION

Don Alfonso

VARIETY: Cabernet Franc

VARIETY COMPOSITION : 100% Cabernet Franc

LINE: Barrel Selection

VINEYARD: Finca La Humbertita

VINIFICATION: The winemaking is always done in small vats (micro vinification), in open top French oak vats, in bins, the cap is handled the handling of the cap is manual to enhance the extraction of aromas, color and, above all, maceration structure. Pre-fermentation at 10°C for 48 hours. Fermentation at 25° C, the entire volume is matured in oak barrels of first and second use for 16 months, where it , where it undergoes malolactic fermentation. Complex wine with great structure. It is suitable for aging for several years.

AGING: 90% aged in contact with French and American oak for 16 months 10% of wine without oak contact.

TASTING NOTES:

SEE: Intense ruby red with soft violet tones

NOSE:: It is complex, with fresh aromas accompanied by raspberry and red fruits with its acidity. With notes of bell pepper, black fruit jam and raisin figs contributed by the aging in wood.

MOUTH: Good volume on the palate, its tannins are sweet and well excellent balance and elegance, with a persistent and elegant finish.