Fabre Montmayou

RESERVA CABERNET FRANC

VINTAGE	2024
VARIETALS	100% Cabernet Franc
REGION	Luján de Cuyo, Mendoza
ELEVATION	1150 m.a.s.l
PARCEL	Plot located at high altitude on sandy and stony soils
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5% RESIDUAL SUGAR 2.6g/l ACIDITY 5.4g/l
WINEMAKING	Cold maceration carried out at 10ºC - 12ºC for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C.
AGING	60% aged in French oak for 12 months
TASTING NOTES	Intense red colour. Elegant on the nose, with red and black fruit aromas and hints of mint. Fresh and well balanced, with a long finish.
FOOD PAIRING	Best served with lamb stew, pork, game and chocolate desserts.