

ALTO DE LA BALLENA

BODEGA Y VIÑEDOS

FICHA TÉCNICA DE VIÑO

PRODUCTO/PRODUCT: CABERNET FRANC RESERVA 2007	REF ALTO DE LA BALLENA
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COSECHA: 2007



Date(s) of harvest: March 13th
Yield: 1.5 kg per plant
Date of bottling: 28/11/2009

GRAPES: 100 % Cabernet Franc.

PRODUCTION: 2600 bottles

HARVEST: 2007

WINEMAKING:

The careful management of the vineyard following the best agricultural practices, along with low yields per plant, made it possible to produce high quality grapes for this wine.

After being hand harvested in small boxes, the grapes were lightly crushed and underwent cold maceration for two days. Fermentation then took place in stainless steel vats at controlled temperatures. The optimum ripeness achieved in the vineyard enabled the wine to be kept in contact with the skins for twenty days once the alcoholic fermentation had finished.

Aging took place in new and second use French oak barrels for 12 months.

It was bottled so as to fully preserve its attributes. Therefore, natural sediments may be found.

ANÁLISIS FÍSICO-QUÍMICO/PHYSICAL-CHEMICAL ANALYSIS:

Grado alcohólico/Alcoholic content % by vol	13.8 % v/v.
Acidez volátil/Volatile acidity (A.Acetic) g/l	0.79 g/l
Acidez volátil/Volatile acidity (A.Sulphuric) g/l	0.65 g/l
Acidez total//Total acidity (A. Tartaric) g/l	5.5 g/l
Acidez total//Total acid content (A. Sulphuric) g/l	3.6 g/l
PH	3.53
A. Sulfuroso libre/Free sulphuric acid mg/l	32 mg/l
A. Sulfuroso total/Total sulphuric acid mg/l	138 mg/l
Azúcares /Sugar content g/l	2.4 g/l

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TASTING NOTES:

Of an intense granate red color. Delicate aroma in which mature red fruits, mint, caramel and vanilla blend. In the mouth it has an velveted entrance and good structure with soft tannins. Lingerig finish, with aftertaste of chocolate and tobacco.