



<b>CATEGORY</b>	Reds Reserve
<b>TECHNICAL DESCRIPTION</b>	Siete Fincas Secreto Cabernet Franc
<b>VARIETY</b>	100% Cabernet Franc
<b>HARVEST</b>	<u>2014</u>
<b>VINEYARDS</b>	La Arboleda, Tupungato, (800 a 1.100 msnm); Mendoza
<b>WEATHER</b>	Dry, Cool and very sunny (22°C de AT)
<b>SOIL</b>	Loamy with good drainage
<b>VINEYARDS AGE</b>	18 years
<b>DRIVING SYSTEM</b>	Trellis under
<b>YIELD</b>	100 qq/ha
<b>PICKING</b>	Hand Picked and carried in bins of 400 kg
<b>VINIFICATION</b>	Classic in stainless steel tanks
<b>FERMENTATION</b>	21 days at controlled temperature
<b>AGEING</b>	12 months in French oak (70%) and American oak (30%)
<b>BOTTLE AGEING</b>	8 months
<b>WINEMAKER</b>	Sergio Montiel
<b>ALCOHOL</b>	14,8 % v/v
<b>REMAINING SUGAR</b>	1,67 grs/l
<b>TOTAL ACIDITY</b>	6,15 grs/l
<b>PH</b>	3,5
<b>CORK</b>	Natural Cork
<b>STORAGE</b>	4 years
<b>PACKAGING</b>	Case 6x750 ml / Case 12x750 ml
<b>PRODUCTION</b>	3.000 bottles
<b>TASTING NOTES</b>	
	<b>SIGHT</b> Deep red very intensely with a touch of blue.
	<b>AROMA</b> Intense aromas with a presence of red fruits like cherries. We can find white pepper, cassis, red pepper and subtle oak notes.
	<b>MOUTH</b> Very good entry, persistent, long-bodied, spicy notes in the mouth with hints of vanilla and chocolate that are amalgamated by its oak ageing.
<b>FOOD PAIRINGS</b>	Ideal for BBQ, spiced and tasty cheeses, seasoned meats and pasta bolognese.
<b>TEMPERATURE SERVICE</b>	16°C /18°C (decanting before serving)