

Sombrero Cabernet Franc



Powerful and refreshing nose with typical notes of pink pepper, dill, cloves, tomato leaf, blueberries, currant jam, concrete, violets, tobacco and smoke. The palate is juicy, fluid, with delicate acidity and tannins that provide structure. The oak is very well integrated. Its finish persists with a very attractive minerality. Purplish red color of medium intensity with good clarity and shine.

Winery: Huentala

Winemaker: José “Pepe” Galante

Varietal: Cabernet Franc

Vintage: 2017

Technical Notes:

Total Acidity: 5.25

pH: 3.7

Residual Sugar: 2.37 g/l

Aging: 6 months in oak barrels

Region: Gualtallary, Tupungato, Uco Valley

Province: Mendoza

Country: Argentina

Alcohol: 13.6%

Pairing Suggestions:

- Lamb gyro with tzatziki sauce
- Smoked burger with fontina cheese
- Grilled veggie wraps

