



# MONTEQUIETO

BODEGA DE FAMILIA



## Alegre Gran Corte de Cabernet Franc

- **Origin:** Agrelo, Ugarteche y Vista Flores - Mendoza.
- **Varietal Composition:** 100% Cabernet Franc.

### VINEYARDS

- **Odisea Estate:** Agrelo, Luján de Cuyo, Mendoza.
- **Height:** 950 meters above sea level.
- **Planted surface:** 15 hectares.
- **Los Hermanos Estate:** Ugarteche, Luján de Cuyo, Mendoza.
- **Height:** 992 meters above sea level.
- **Planted surface:** 30 hectares.
- **Los Barrancos Estate:** Vista Flores, Tunuyán, Mendoza.
- **Height:** 977 meters above sea level.
- **Planted surface:** 35 hectares.
- **Densidad:** 3.800 plants per hectare.
- **TRAINING SYSTEM:** Vertical trellis.
- **YIELD:** 75 qq per hectare.
- **HARVEST:** March - April.
- **PICKING SYSTEM:** Manual in 18 kilos boxes.

### WINEMAKING AND AGING

- **FERMENTATION:** with indigenous yeasts in stainless steel tanks.
- **FERMENTATION TEMPERATURE:** 22 - 26°C.
- **FERMENTATION:** 15 days.
- **PELLICULAR MACERATION:** 20 - 40 days.
- **MALOLACTIC FERMENTATION:** Spontaneous in stainless steels.
- **AGING:** 12 months in French oak barrels and 6 months in stainless steels tanks
- **TASTING NOTES:** Ruby red color. The nose offers aromatics of eucalyptus, green bell pepper, blackberry, sour cherry with a hint of balsamic. These are aromas reflect the unique terroir of Agrelo, Ugarteche and Vista Flores. Notes of caramel show the use of oak barrels. The smooth and elegant tannins give the wine a vibrant structure and lingering finish.

This wine marries superbly with grilled vegetables, stews and red meats as well as pork and duck.

Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.

Cobos 12290 - Agrelo - Luján de Cuyo - Mendoza - Argentina - M5509AEB

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