



BARBERIS

BODEGA & VIÑEDOS
DE FAMILIA

FINCA
LA DANIELA
Reserva

SOPHISTICATED WINES, AGED IN FRENCH OAK BARRELS FOR 12 MONTHS
WHICH FULLY EXPRESS MENDOZA'S TERROIR.

	CABERNET FRANC
Varietal	100% Cabernet Franc
Vineyard location	Luján de Cuyo, Mendoza, Argentina
Harvest	Late March
Vinification	<ul style="list-style-type: none">• Hauling in bins of 400 kg.• Manual selection of clusters.• Pre-fermentation maceration in cold for 4 days at 10°C.• Selected yeasts.• Alcoholic fermentation for 12 days with controlled temperatures between 27-30 °C.• Daily remontage and post-fermentation maceration for 20 days.
Aging	12 months in French oak barrels.
Alcohol	13,9%
Total acidity	5,2 g/l
Sugar	<2 g/l
pH	3,8
Wine tasting notes	Wine of intense red color with purple tones. Its aromas are reminiscent of red fruits, with a notable presence of vanilla and chocolate that brings its oak aging. On the palate is an intense wine, with a good balance between fruit and wood.

