



LIMITED EDITION "LAS PELOTAS"



## VÍCTIMAS DEL CIELO CABERNET FRANC

"It endured hail, frost, wind and rain, it was also a "Victim of Heaven", however it gave birth to this unique Cabernet Franc to share the remaining air".  
Germán Daffunchio

### VARIETAL COMPOSITION

100% Cabernet Franc, from Agrelo, Luján de Cuyo. 1030 Msnm.

### TASTING NOTES

Intense ruby red color. Aromas of cherries, notes of pepper; vanilla and coffee from the oak aging. Good volume and balanced in the mouth. We find red peppers and spices flavors combined with a touch of chocolate or coffee. Perfect combination with red meats or dishes with spicy sauces.

### SERVING TEMPERATURE

16-18°C

### ALCOHOL

14,50%

### MATURATION

End of March.

### HARVEST

Manual.17kg boxes.

### PRODUCTION

7.000 Kg/Ha

### WINEMAKING PROCESS

Cold maceration for 7 days at 6-8 ° C. Addition of selected yeasts. Alcoholic fermentation for 12 days. Temperature controlled between 24-26 ° C. Daily delestage at the beginning of fermentation. Post fermentation maceration for 12 days.

### AGING

70% of this wine is aged 1 year in new oak barrels.  
100% French oak.  
Aged in bottle for 1 year

### AGING POTENTIAL

5-7 years.



### PRESENTATION

750 ML  
Case x 6 bot.