



MI ESTANCIA

Premium Cabernet Franc

Wine from Argentina

Careful selection of grapes in the vineyard during its harvest by hand. Once in the winery, a delicate destemming is carried out and cooled before its vatting.

It is fermented for approximately 11 days, with the addition of selected yeasts and controlled temperatures of 25°C. Then it rests in masonry pots for 4 to 5 months and is placed in American and French wood for 6 months. It is packaged and matures in the bottle for 4 months before being sold.

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