

# LOMAS DEL VALLE®

## CABERNET FRANC 2009

100% Cabernet Franc

Average Yield / *Rendimiento promedio*: 6 tons/ha

### HARVEST - COSECHA

From May 26<sup>th</sup> to June 5<sup>th</sup>. Initial bunch selection in the vineyard and then on sorting table. The grapes were destemmed and gently crushed.

*Del 26 de Mayo al 5 de junio. Cosecha a mano durante las horas las más frías del día. Provenientes de un cuartel previamente seleccionado, las uvas pasan por una nueva selección estricta antes de ingresar en la bodega.*

### WINEMAKING - FERMENTACIÓN

*This Cabernet Franc is fermented and aged in the Loire style using stainless tanks.*

All grapes underwent a cold soak for 5 days at 10°C with 1 punch down per day to keep the cap wet. Then was heated at 18°C to and inoculated with the yeast isolate BM45 and D254.

The wine was fermented in closed tanks with 3 pump-overs per day and one rack and return during the first half of the fermentation. Tannin management was carefully monitored to ensure appropriate extraction without extracting dry or bitter tannins. The post maceration for 5 to 8 days consisted in one small pump-over per day.

Malolactic fermentation in stainless steel tanks.

Este Cabernet Franc esta elaborado al estilo del Valle de la Loire, usando tanques de acero inoxidable.

*Maceración pre-fermentativa en frío durante 5 días a 10°C. Luego se calienta el mosto a 18°C y se inoculan los distintos lotes con levaduras BM 45 aislar y D254. Fermentación con 3 remontajes al día y 1 delestaje durante la primera mitad del periodo de fermentación.*

*Maceración post-fermentativa: 5 a 8 días.*

### CHEMICAL ANALYSIS - ANÁLISIS QUÍMICO

Alcohol: 14% vol

Ph: 3,58

Total Acidity - *Acidez Tot.*: 3,94 g/L Volatile Acidity - *Acidez Vol.*: 0,38 g/L

Residual Sugar - *Azucares res.*: 3,00 g/L

### TASTING NOTES - NOTAS DE CATA

Ripe and juicy, this wine shows beautiful fresh fruit flavors like blackcurrant and blackberry and a subtle hint of pepper and violet at nose.

Dense and concentrated in mouth, the palate is dominated by a bright finish.

*Maduro y jugoso, este vino muestra hermosos aromas de frutas frescas como grosella y mora y un sutil toque de pimienta y violeta en la nariz.*

*Denso y concentrado en boca, el paladar está dominado por un final brillante.*



*“The Chilean answer to Chinon, Loma Larga produces this wine from young vines in the coolest part of Casablanca valley. It's full of fresh ripe cherry flavors over a tense tannic structure, feeling juicy and spicy as it glides across the palate.”*

91 pts - Wine&Spirits Magazine

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