

NOSOTROS

FRANCIS



VINTAGE	2012
VARIETALS	50% Cabernet Sauvignon, 30% Cabernet Franc, 20% Malbec.
REGIONS	Uco Valley (Mendoza)
ELEVATION	1.200 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Selected yeast. Pump overs and delestage three times a day. Extended 30 day maceration at a Max. Temp. of 31°C. Sur lees conservation with batonage Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,5% ACIDITY 5.9 g/l
OAK AGEING	15 months, 100% new French oak.

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA