

CABERNET FRANC 2023

HISTORY OF THE COLLECTION

Our Guarda's Vineyard Collection is the result of years of research and careful selection of the finest terroirs within our estates. These wines represent the essence of a distinctive vineyard, located in a specific microzone of the Cuyo region, chosen for its exceptional quality attributes.

Each Guarda wine expresses a balance between technique and sensitivity. They are deliberate interpretations of a specific place, with an elegant profile deeply connected to terroir. True to their name, these are wines that deserve a place both in the cellar and in memory.

2023 VINTAGE REPORT

The 2023 harvest stood out for the precision and attention required in vineyard management. Climatic conditions resulted in moderate yields, producing grapes of excellent concentration. With balanced ripeness and careful selection, the wines from this vintage show remarkable fruit purity, natural freshness, and fine tannins that enhance their structure and elegance.

TECHNICAL INFORMATION

100% CABERNET FRANC

Alcohol: 14,1 %

Residual sugar: 2,06 g/l

Total acidity: 5,89 g/l

pH: 3.63

Vineyards: Luján de Cuyo – Mendoza.

Altitude: 950 masl

Planted in: 1993

Aging potential: Over 10 years

TASTING NOTES

Color: Deep ruby red with bright violet highlights.

Nose: Expressive, with fresh red and black fruits such as raspberry, cherry, and cassis, accompanied by delicate herbal nuances, fine spices, and a subtle floral note.

Palate: Soft and precise on entry. Enveloping texture, with firm, polished tannins supporting a balanced structure. Fresh, juicy, and persistent, with a long finish where fruit and herbal notes intertwine.

SUGGESTED PAIRING

Ideal with contemporary cuisine featuring well-defined flavors, such as herb-seasoned grilled meats, dishes based on grilled vegetables, mushrooms, or spiced legumes. It also pairs beautifully with Mediterranean or French-inspired preparations, where its freshness and herbal profile enhance flavors without overpowering them.

