



# VIÑA ÚNICA — CABERNET FRANC

Viña Única was the first wine we ever produced and remains close to our hearts. We strive to reflect our exceptional terroir and our winemaker's creativity each year.

The Vina Unica Cabernet Franc shines through its moderate oak influence to a ripe, expressive, and bold style that portrays the great affinity of Cabernet Franc with Gualtallary terroir. With generous ripe prune and blackberry jam in the nose and the palate, it is elegantly balanced with high vibrant acidity and very velvety tannins. It delivers extra layers of complexity with a gentle herbaceous and graphite undertone, lingering in a long, savoury finish.

## VINTAGE HIGHLIGHTS

2022 was a long and dry growing season of outstanding quality. Veering on the cooler side of average temperatures, yields were still plentiful, and grapes achieved ideal ripeness throughout a very long cycle. Rainfall was limited, but abundant glacial water and sporadic showers were timed perfectly to help the vine's balance. After cooler autumn and ideal growing conditions in February and March, we were able to produce wines with remarkable quality.

CURRENT VINTAGE:  
2022

ALTITUDE:  
1,250mts / 4,150ft  
above sea level

BLOCK:  
Finca Ambrosia 19  
Los monjes 6, 7, 8

YIELD:  
8.000 kg/ha  
3.2 ton/acre

PRODUCTION:  
9.540 bottles

SOIL:  
Sandy, from wind  
erosion and riverbed  
granite stones coated  
with calcium carbonate

FERMENTATION  
VESSEL:  
Concrete vats

AGEING:  
12 months in used  
french oak barrels

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OI: 14.8  
PH 3.54  
TA: 5.88  
RS: 3.22

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