



BODEGA LA AZUL

Vineyard

BODEGA LA AZUL S.A.
FICHA TECNICA

Wine EL BUSCAPLEITO
Harvest 2022
Variety 100% Cabernet Franc

Location Agua Amarga Tupungato
Altitude 1200 masl
Year of Plantation 2016
Irrigation system dripping
Fertilization no
Production per hectare 100 qq

Harvest

Date March 25
Method manual in boxes

Vinification Process

Winery LA AZUL S.A.
Type of milling destemming
Pre-fermentative maceration 96 hs at low temperatures
Other techniques delestages

Fermentation

Yeast strain Saccharomyces cerevisiae selected
Duration 14 days
Temperature 24°C
Post-fermentative maceration 25 days
Malolactic fermentation 100% natural

Aging process

Tank Stainless steel
Oak 12 months 30% American oak, 70% French oak

Bottling

Filtration open plates
Aging in bottle minimum 12 months
Total production 7,000 bottles

Tasting notes

In view we appreciate an intense red color. In the nose we find red fruits, a subtle touch of green pepper, and intense notes of vanilla, tobacco and chocolate, contributed by the oak. In the mouth it is a wine with well-present tannins, marked acidity and a long finish. Ideal with pasta and spicy red meats.