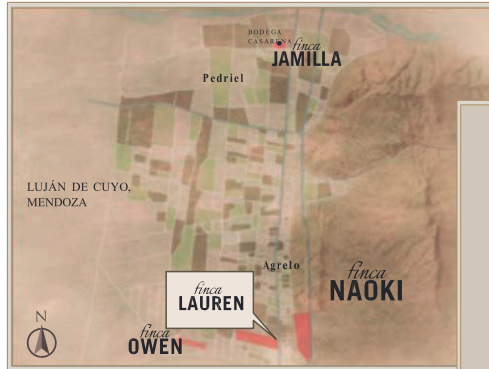


CASARENA S.V.

Lauren's Vineyard (Agrelo) — Cabernet Franc 2018



ORIGIN

Denomination of Origin: Agrelo, Luján de Cuyo. Mendoza, Argentina

Year of planting: 2007

Driving system and pruning: bilateral cordon spur pruning

Irrigation system: drip system

Yield: 7,500 kilos per hectare.

Altitude: 918 meters above sea level

Type of soil: clayey

Climate: continental arid

HARVEST (VENDIMIA) 2018

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. The rain was also a preponderant factor when defining the time of harvest. However, a good analysis of the collected information and a deep understanding of the terroir eased to obtain an excellent fruit quality.

COMPOSITION

Varietal: Cabernet Franc 100%

VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the most delicate aromas and flavors of the grapes.

BARREL AGING AND STORAGE POTENTIAL

Aging: 12 months in first use French oak barrels.

Storage Potential: 10+ years.

ANALYSIS

Alcohol: 14.5% v/v — **Acidity:** 6.3 g/l expressed in tartaric acid — **PH:** 3.7"

TASTING NOTES

Lauren's vineyard has privileged terroir conditions. The depth of the soil is notable and different layers of clay and stones can be distinguished. Our Cabernet Franc shows a bright red color with aromas of raspberry, red pepper and asparagus. Lively acidity and ripe tannins which are perfectly combined after its 12 months aging in French oak barrels.

Custodians of Luján de Cuyo's terroir