



# MONTEQUIETO

BODEGA DE FAMILIA

## Quieto Cabernet Franc



- **Origin:** Agrelo, Ugarteche y Vista Flores - Mendoza.
- **Varietal Composition:** 100% Cabernet Franc.

### VINEYARDS

- **Odisea Estate:** Agrelo, Luján de Cuyo, Mendoza.
- **Height:** 950 meters above sea level.
- **Planted surface:** 15 hectares.
- **Los Hermanos Estate:** Ugarteche, Luján de Cuyo, Mendoza.
- **Height:** 992 meters above sea level.
- **Planted surface:** 30 hectares.
- **Los Barrancos Estate:** Vista Flores, Tunuyán, Mendoza.
- **Height:** 977 meters above sea level.
- **Planted surface:** 35 hectares.
- **PLANTING DENSITY:** 3.800 plants per hectare.
- **TRAINING SYSTEM:** Vertical trellis.
- **YIELD:** 90 qq per hectare.
- **HARVEST:** March - April.
- **PICKING SYSTEM:** Manual in 18 kilos boxes

### WINEMAKING AND AGING

- **FERMENTATION:** with indigenous yeasts in stainless steel tanks.
- **FERMENTATION TEMPERATURE:** 20 - 24°C.
- **FERMENTATION:** 15 days.
- **PELLICULAR MACERATION:** 30 - 40 days.
- **MALOLACTIC FERMENTATION:** Spontaneous in stainless steels tanks and French oak barrels.
- **AGING:** 12 months in stainless steel tanks.
- **TASTING NOTES:** Intense violet color. The terroir of Agrelo, Ugarteche and Vista Flores is reflected in the complexity and expressive aromas on the nose. Beautifully aromatics of spices, eucalyptus, red capsicum as well as cherry with a vegetal edge brighten and invite the senses. The entrance is soft with a marked aromatic intensity of menthol, herbs, grass and cherry.

This wine marries superbly with grilled vegetables, red meat, pork and duck.

Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.

Cobos 12290 - Agrelo - Luján de Cuyo - Mendoza - Argentina - M5509AEA

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