

PACHECO PEREDA

Estirpe

After years of working the land and the soil we are committed to make wines that preserve the uniqueness of our identity in each bottle.

CABERNET FRANC ORGÁNICO 2022

TASTING NOTES

This wine has aromas of black fruits, red peppers and aromatic herbs. Good structure, balanced tannins and long finish in the mouth.

WINEMAKING

Harvested at the beginning of April. Cold maceration for 2 days. Fermentation in stainless steel vats at 24-26°C for 7 days.

GRAPES

100% Cabernet Franc.

REGION

Made with selected grapes from our Alto Agrelo vineyard, place that defines the balsamic aromas, structure and freshness of this wine.

TECHNICAL INFORMATION

TA: 5,2 g/L **pH:** 3,78 **RS:** 5 g/L **ALCOHOL:** 14,5%

