



Corte C 2024

Technical Sheet



Grape Variety	70% Cabernet Franc, 20% Malbec, 10% Merlot	
Vintage Conditions	The 2024 harvest in Mendoza was shaped by warmer-than-average ripening temperatures, cooler mornings, and strong Zonda winds, which disrupted shoot development and reduced canopy density, delaying sugar production. Careful harvesting was required to achieve our usual wine styles (fruit forward & fresh). The 2024 harvest has been likened to 2020 which bodes well for the longevity of the wines.	
Vineyard	Los Chacayes, Uco Valley, Mendoza.	
Altitude	1,100 metres	
Soil	Topsoil layer, 2" to 10" deep comprised of 40-50% rocks with remaining volume composed of coarse particles of sand and silt. Favours water drainage and limits the development of thin and absorbent roots. These factors influence the production of smooth, round wines which are naturally intense and elegant	
Yield	c.2,250 litres per acre/c.4,000kg per acre	
Wine Making (Cabernet Franc)	Hand harvested	21 st March 2024
	Cold maceration	4 days
	Fermentation	14 days in one ton stainless steel tank
	Maturation	7 months, 50% in 3rd use French oak and 50% neutral French oak then blended
Drinking dates	Enjoy now through to 2034	
Production	300 bottles	
Tasting Notes	Fruits aromas of black cherry, plum and damson. Taste continues the fruit theme with blackcurrant, liquorice and cherry alongside smooth and well-integrated tannins and long finish.	
Alcohol	13%	