



Corte C 2022

Technical Sheet



Grape Variety	65% Cabernet Franc, 20% Syrah, 10% Malbec, 5% Merlot
Vintage Conditions	The 2021-22 cycle started with a dry spring. Then the summer arrived with a cool January and some heavy rains along mid-January and February. Fortunately, for the whole month of March, weather remained very dry and sunny. By harvest, grapes reached good sugar and polyphenolic ripeness leading to good concentration of flavours.
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 25 th March 2022
	Cold maceration 3 days
	Fermentation 16 days in one ton stainless steel tank
	Maturation 7 months, half in 3rd use French Oak and half in neutral French oak then blended. After oak ageing the Syrah, Malbec and Merlot are blended.
Drinking dates	Enjoy now through to 2030
Production	300 bottles
Tasting Notes	Fruits aromas of black cherry, plum and blackberry with pepper and violet. Taste continues the fruit theme with blackcurrant, raspberry and cherry alongside smooth and well-integrated tannins and lively acidity.
Alcohol	13%