



Cabernet Franc

GRAN RESERVA

BRAND: CORTA HOJAS WINE

LEVEL: GRAN RESERVA

ORIGIN: CENTRAL VALLEY - CHILE

COMPOSITION: 85 % PETIT VERDOT .
CARMENERE 8%
SYRAH 7%

Harvest

MANUAL HARVEST IN BOXES OF 13 KG .. MID TO LATE APRIL.

Vinification

GRAVITATIONAL PROCESSING WITH SELECTION OF CLUSTERS. COLD MACERATION FOR 72 HOURS , FERMENTATION BETWEEN 28 AND 30 ° C FOR 8 DAYS POST-FERMENTATION MACERATION ACCORDING TO TASTE .WINE ARE PLACED IN BARRELS, FRENCH AND AMERICAN OAK FOR 12 MONTHS. MIXED FINISH AND REFINEMENT TO ENHANCE YOUR FINESSE. COARSE FILTRATION AND BOTTLING . YOUR BOTTLE MINIMUM TIME SHOULD BE ABOUT 6 MONTHS, WHICH BRINGS COMPLEXITY AND ROUNDNESS.

Tasting Notes

DEEP RED COLOR WITH BLUISH TINGE. COMPLEX FLORAL AROMA AND A LOT OF STRENGTH AND CHARACTER. AROMA OF RIPE RED FRUIT AND DRIED CHERRY .GOOD MOUTHFEEL , SMOOTH AND CREAMY. NOTES OAK ELEGANTLY ASSEMBLED WITH FRUIT. FINAL LONG AND PERSISTENT.