



## PER SE FRANCESA 2014 CHACAYES



### *Field blend of Malbec - Cabernet Franc - Merlot*

This was the second cold harvest in a cycle that was not expected to be so long. It was a cold and wet harvest, shorter than the one of 2013 – as it began somewhat later and ended earlier.

It was another worth-remembering harvest, too. Not only due to the wines it produced but also to the conditions that preceded it, such as the frost on September 9, 2013, which resulted in a rather uneven budding. December and January were very hot months, whereas February, March and April were cold and rainy, conditions that made the more qualitative locations stand out.

In places where the temperatures are low but the soils are restrictive, stony or not so deep, ripeness was reached earlier, and such precocity in ripening is a favorable condition, especially in years when the rain is more annoying than usual.

This a field blend – without fixed proportions – of Malbec, Cabernet Franc and Merlot. The grapes are sourced from a vineyard planted in Los Chacayes, to the west of Vista Flores, in the Uco Valley, where there is a mix of colluvio-alluvial soil and a very natural rugged, almost wild landscape.

The grapes were manually harvested at the beginning of April and then transported in bins.

After being destemmed, they were fermented without inoculation of yeasts in 300-kilo bins.

A daily punch-down was carried out and total maceration took 25 days.

The wine was aged for 16 months in old French oak barrels. It was bottled without being filtered.

*Total production in the 2014 Vintage:  
624 bottles of 750 cc.*