

# **CARMELO PATTI 2018 CABERNET FRANC**

## **ABOUT THE PRODUCER**

- Carmelo Patti was an important force for the rebirth of fine wine production in Mendoza in the eighties and to this day is one of the
  most respected enologists and winemakers in the country. His winemaking style is as unique as his character; no consultants, no
  manipulation, no pretentions
- His style is singular and nearly anachronistic favoring a classical, "naked" approach over huge, heavily oaked fruit in his wines. He
  also releases them only when he deems them "ready" with wines typically 5 years after harvest at the earliest.
- All wines are made naturally, with no chemical additives and only native yeast.

## **ABOUT THE WINE**

Vintage: 2018 | Wine Type: Red Wine

Varietal: Cabernet Franc

Origin: Argentina | Appellation: Luján de Cuyo (Perdriel), Mendoza

Elaboration: Fermented/aged in concrete for twelve months and then moved to French oak (mostly used) for an additional year.

Winemaker: Carmelo Patti

## **TASTING NOTES**

A rich, full-bodied wine with aromas of strawberry and blackcurrant, soft notes of tobacco, and the slightest hints of oak. Delicate tannins on the palate with flavors of licorice and cassis lead to a long delightful finish.

#### **TECHNICAL DATA**

Production: 1,700 cases | Alcohol: 13.5% | TA: 6.0 g/l | Residual Sugar: <2 g/l | pH: 3.7

#### **PRESS & POINTS**

2015 - 91 Points, Wine Advocate