

CF by Altolandon

Cabernet Franc 100%, a low-yield variety, resistant to rot and insect attack, perfect for aging wines, it provides structure, evolutionary potential and great elegance as well as fruit and floral aromas.

Where: Landete, Cuenca, The Plateau, D.O.Manchuela

Climate: Fusion of Continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in this fruit ripening period, with cold winters and a long ripening season

Soils: silty loam soils of a grayish color

Altitude: Highland Vineyards at 1100 m., the plateau, allows the grapes to ripen slowly and maintain concentrated fruit aromas and good acidity, showing the best expression of the grapes.

Age of the vineyards: Vineyards of around 20 years of vigor and controlled production

Plantation density: High density vineyards

Yield: Excess yield is avoided

Irrigation: Low water supply

Environmentally friendly fertilization

Harvest: By hand in November, just before the frost begin. Cabernet Franc ripens very irregularly and sampling until optimal ripening is very important to make the decision for the harvest date.

Pruning: Green harvest

Selection: The selection begins in the vineyard, where only the bunches of grapes that meet the appropriate parameters and their optimum point of maturation are harvested

Yeasts: Native, provide the character and personality of the Terroir

Elaboration: In stainless Steel tanks of 6000 liters, cold maceration with their skins for 2 weeks, spontaneous alcoholic fermentation, without cultured yeasts, we allow the original yeasts to develop the maximum potential of the grapes in the Wine, we gently press and go into barrels of 300 liters of new French oak where malolactic fermentation takes place, also naturally and spontaneously. Stabilization also occurs naturally, the wine rests in tanks during the coldest months, producing a slow and natural sedimentation.

Aging: Up to 12 months of aging on lees in 300 liter new French oak barrels



Tasting notes: Cherry color with garnet rim, dark and bright, floral nose and berries, vibrant red fruit with notes of complexity, mineral touch, smooth smoke and a touch of bread dough. Vibrant palate, and well-defined flavor, clean fruit. Fresh but with a good body, with a polished, sweet, subtle and elegant tanning, it is long, with a fruity and balsamic aftertaste, which gives it a delicate, dry and structured finish.

Pairing: Roasted pork, beef burgers or stew, meatballs in tomato sauce, lamb. Goat cheese, camembert, feta, oregano, thyme, rosemary, black lentil, red bean, mushroom.....

ORGANIC AND VEGAN

