

BODEGA
NORTON



• A L T U R A •

VINTAGE

2017

VARIETY

Cabernet Franc

APPELLATION

Altamira Vineyards

Valle de Uco – Mendoza – Argentina

VINEYARD

Height : 1100 mts (3609 ft) above sea level

Age : 20 years

Vine density : 3.500 vines/ha (1417 vines/acre)

Yield: 8 tns/ha (2,4 tns/acre)

Soil type: Alluvial Soil and Sandy

HARVEST

Optical selection of berries in 200kg/441lbs Bin

Second week of april.

FERMENTATION

**Maceration and Fermentation
in Small concrete vats**

Cold skin maceration during 3 days

20 C (68° F)

Malolactic Fermentation

In barrel 100 % natural

AGEING

100 %, 12 months in second use french oak barrels

At least 6 months before release

WINEMAKER COMMENTS

This exclusive Cabernet Franc displays wild freshness with a hint of mint and spiced notes. Its complexity, bold structure and velvety finish convey the extreme conditions of the terroir.

DRINKABILITY

8 years

TECHNICAL INFORMATION

Alcohol 14.5

Total Acidity 5.90

PH 3.50

Reductive Sugar 2,50

Awards

James Suckling 93 pts. 2017

Tim Atkin 91 pts. 2017

Descorchados 95pts. 2017

eRobert Parker 91 pts. 2016

DAVID BONOMI
Winemaker

MENDOZA – ARGENTINA

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