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CASARENA

Lauren Single Vineyard Cabernet Franc

LAUREN VINEYARD



CATEGORY: Bold Reds



Pack Size: 12/750ml
UPC: 835603003307

OVERVIEW

Casarena's Lauren Vineyard is located in the esteemed Agrelo district, long-known as Mendoza's top terroir for Cabernet Franc grapes.

VINTAGE

RAINFALL: 11.5 inches/year

BLOOM: November 18, 2020

WEATHER: Spring 2020 was characterized by being warm and dry. In contrast, summer arrived cool with abundant rainfall, for which extra shoots and leaf removal were carried out to improve the ventilation and insolation of the clusters. Although it was a notably wet harvest season, the experience and knowledge about each vineyard was essential to obtain high quality fruits and even achieve a 10% increase in yield compared to the historical average.

HARVEST: April 7-14, 2021

GRAPES: Average Brix 24.5

SITE

This wine is made from grapes harvested from three plots differentiated by their soil type, row orientation, sun exposure and genetic material. Each plot is vinified separately to maintain the particular characteristics of each one.

ELEVATION: 3011 ft.

SOILS: Soil of clay, loam and stones

VINES: 5555 plants/ha | **AVERAGE AGE OF VINES:** 14 years

YIELDS: 8 tons per hectare

100% Cabernet Franc

Agrelo, Luján de Cuyo,

Mendoza, Argentina

14.5% Alc. by Vol.



94 pts - Tim Atkin

93 pts - Wine Advocate

92 pts - James Suckling

90 pts - Jeb Dunnuck

90 pts - Wine Enthusiast

ARGENTINA

Mendoza Region



TASTING NOTES

Deep red and bright in color. Expressive and elegant with notes of red and black fruit on the nose and subtle aromas of roasted bell pepper, dried herbs and cacao.

PAIRING SUGGESTIONS

Try paired with pastas in tomato based sauces, grilled meat entrees or rich vegetables.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual selection of clusters is done and the grapes are destemmed and transported to small volume vessels, taking care of the integrity of the grape grain. A cold maceration is carried out for 3-5 days until the alcoholic fermentation with indigenous yeast begins, achieving fermentation temperatures of 78-80° F. Depending on each year, a post-fermentation maceration is carried out for 3-5 days, achieving a contact time on skin between 25-30 days seeking concentration and balance in extraction. Finally, it is devatted and malolactic fermentation takes place in barrels.

AGING: Aged for 12 months in French oak barrels.

PH: 3.64 | **TA:** 5.6 | **BOTTLING DATE:** October 2022