

TINTO NEGRO

CABERNET FRANC 2021



TINTONEGRO, meaning “black wine” in Spanish, is meant to celebrate the essence of Malbec in Mendoza. Known for its dark, blackish color, Malbec is definitely a TintoNegro.

TINTONEGRO was born of the long time friendship and professional collaboration of Alejandro Sejanovich and Jeff Mausbach. Colleagues at Bodega Catena Zapata for almost 15 years, Alejandro was Vineyard Director and Jeff was Wine Education Director.

TINTONEGRO wines are meant to reflect the heart and soul of Malbec in Mendoza. The portfolio explores the terroirs of Mendoza where Malbec does best, gradually isolating unique vineyard sites and wine making techniques which can showcase the heights of concentration and complexity to which Malbec can aspire.

TERROIR

Los Chacayes, Uco valley, located at an altitude 4,000' elevation.

SOIL PROFILE

Shallow limestone driven rocky top soil with round rock subsoil.

HARVEST

Hand harvested in the second week of March.

VINIFICATION

Three day cold maceration with extensive cap management for intense floral aromatics and flinty minerality. Twelve day fermentation. Cool fermentation with maximum temperature of 20°C (68°F).

OAK AGING

Six months in used French oak.

TECHNICAL INFORMATION

Alcohol 13.5% by vol.
pH 3.75
Acidity 5.9

2021 TINTONEGRO CABERNET FRANC, UCO VALLEY

Sourced from the Los Chacayes district in Mendoza's high altitude Uco Valley, this wine is meant to showcase the intensely floral and mineral style of Cabernet Franc in the Uco Valley's high altitude, limestone driven soils. Perfumed violet aromatics, bright red fruit flavors, supple texture and a bright, mineral finish – limestone driven Cabernet Franc. The wine is aged for 6 months in used French oak.

Sustainable Practicing

