



TRAVERSA CABERNET FRANC



- Variety: 100% Cabernet Franc
- Kg per hectare: 10,000
- Alc 12.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 ° F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking:
Grapes are selected and picked by hand
Short cold maceration of grapes for 3 days in stainless steel tanks
Fermentation with controlled temperature between 22-26°C in stainless steel tanks.
- Tasting notes: Young Cab Franc with vibrant ruby red color and great aromatic capacity, presents herbal and prune notes, as well as a subtle musk aroma being a fresh wine with a sweet entrance and delicate tannins. A wine that can accompany us while we prepare dinner and also pairing with pasta dishes, smoked and goat cheeses among others.

Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.