Bodega Urqo Palo Santo Cabernet Franc, Valle de Uco 2024

ARQ020US2024

Bodega Urqo

— Mendoza, Argentina

From vines nestled right up against the sheer Andes above, the Los Chacayes desert fruit shines through in pure form in this delicious expression of Cab Franc. Rich in flavours of belonging.

Production

The grapes are chilled once they get into the winery before they go into a pre fermentation maceration process for 2 days. Fermentation process takes place and then a third of the juice is separated and goes into French oak for 3 months, while the remaining volume stays in stainless steel tanks for 12 months before blending and bottling.

Tasting note

A nose of goji berry, red pencil shavings and tomato skin. On the palate its juicy structured and bright, with texture and gently grippy length of its Los Chacayes (high Uco Valley) provenance.

Food Match

Sundried tomato linguine, very hard cheese and the better done corners of a filet steak.

ABV:
13.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Valle De Uco

Grape Varieties:
Cabernet Franc 100%

Suitable for:
Vegan