

# DEVOCIÓN

2020 CABERNET FRANC  
MADE WITH ORGANIC GRAPES  
MENDOZA ARGENTINA



The deep black fruit aromas are balanced by bright red fruits, and there are sweet, warm earthy notes and a light touch of tarragon herbs, anise, dark chocolate, and kirschwasser. In the mouth, it is medium-bodied, with very vibrant acidity and tannins that sweep the whole palate. There's a ton of energetic fruits that well up in the front and in the middle, then roll out the finish with raspberry, black cherry, herbs, and cedar. The surprise here is the great length of the finish. An absolutely delightful change of pace wine for daily drinking, and for the great enthusiast too.

ALCOHOL %: 14.5  
REGION: Mendoza, Luján de Cuyo, Alto Agrelo. (organic vineyard)  
VARIETAL: 100% Cabernet Franc  
FERMENTATION: 2 days cold maceration in tanks. Stainless steel fermentation at 24-26°C for 7 days  
OAK: 30% of the blend is in contact with 500 and 3500-liter barrels médium toasted French oak.

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