



HUMO BLANCO

Edición limitada CABERNET FRANC

2022

The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

TERROIR

Clay - silt of volcano-sedimentary origin.

GRAPE VARIETIES

100% cabernet franc

AGE OF THE VINES

18 years.

DENSITY

4 000 vines/ha, trellised.

FIRST VINTAGE

2017

WINEMAKING

Delicate harvest entry with cluster selection, pre-fermentative maceration (T° between 5-8°C) in concrete vats for 4 days and stomping. Native fermentation at temperatures of 24-26°C and regular pumping over. Two delestage at 1060 and 1030 density to extract the important tannic mass characteristic of this grape variety. Malolactic fermentation in barrels for 6 months with native yeast. Vinification in concrete and stainless steel vats, with frequent and daily treading and pumping over.

AGEING

After fermentation, the wine is aged in 2nd and 3rd use barrels for 6 months.

WINEMAKER'S NOTE

Ruby colour with bluish reflections. The wine has aromas of berries, red cherry, blackberries. Toasted and spicy notes. Intense on the palate, with present, chewy tannins that act as the backbone of the wine, with a medium-high acidity that accompanies it from start to finish, giving a juicy and long finish.

FOOD-PAIRING

Roasted red meats; rosemary sirloin, filet mignon, and long-cooked beef, such as braised brisket, strip roast, etc. . Steak tartare, baked pork tenderloin with plum sauce. Beef tataki.

AWARDS

2020
93pts James Suckling
90pts Vinous

2019
90pts James Suckling



APPELLATION

