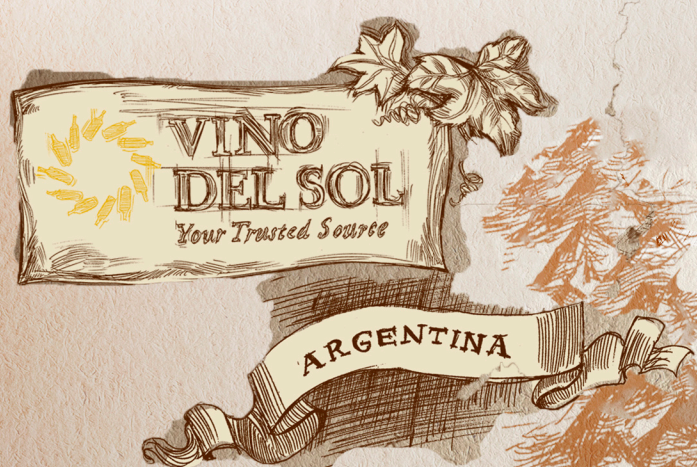


ARGENTINE CABERNET FRANCS TERROIRS & STYLES

Cabernet Franc. *Father of Cabernet Sauvignon, Cabernet Franc has found an unexpected perfect terroir in premium grape growing regions of Argentina. At first blended in small percentages in partnership with malbec, the next leap for Argentine Cab. Franc happened when wine-makers realized how beautiful this grape could perform as a 100% Varietal wine. Now Argentine Cabernet Franc is a Star on the Rise!!*



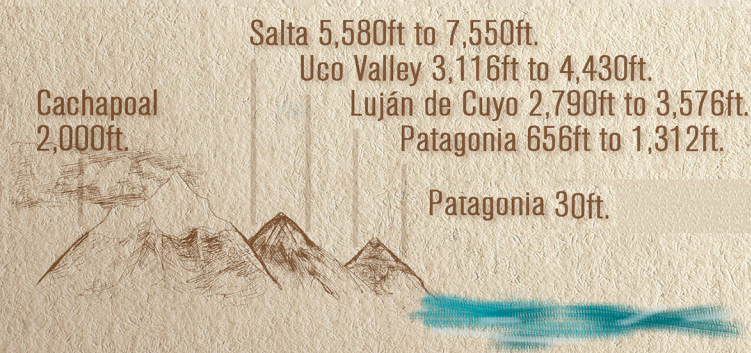
Agrelo, Lujan de Cuyo. 2,950ft-3350ft. Asl. This is one of the most traditional areas for quality wine in Mendoza. With deep soils of clay and sand, but with an extremely rocky soil at 3.5ft and deeper, you find Cabernet Francs with great mid-palate and structure. The tannins are ripe and round thanks to long warm days and cool nights which lead to wine of balanced yet pronounced fruit. The wines of this area are known for a very enjoyable Cabernet Franc experience.

Chacayes, Tunuyan, Valle de Uco. 4,600ft Asl. This new GI has a lot of unique potential, located at the cusp of where the Andes suddenly thrust themselves up in to the sky. The soil is very poor, made up of large to medium sized rocks due to the proximity to the Andes. With the high altitude in this area leading to low temperatures on average, lower than Agrelo as an example, these Cab. Francs tend towards delicate notes of dark fruit and a touch of herbal and floral notes on the palate and nose. Don't let these wines fool you though with their delicacy and long lingering finish as they tend to contain deceptively high levels of acid, making for perfect food pairings with lamb and beef.

Altamira, San Carlos, Valle de Uco. 3,500ft Asl. This very small growing area was the first to show the elevated potential of Cab. Franc in Argentina. Not unlike Chacayes, these Cab. Francs show elegance, with delicate notes of fruit and minerality, along with captivating floral notes on the nose. The soil in this area is sandy and rocky as with most of the areas at this altitude an proximity to the Andes with the added unique finding of dense sections of limestone. Elegance and power best describe why these Cab. Francs are so special.

Alto Valle de Rio Negro, Patagonia. 650ft Asl. Located on the banks of the continually flowing Rio Negro, the soils are deep clay and sand with patches of stones and limestone thanks to years of river runoff. Due to the extreme Southern latitude, the days during the growing season are very long, but also quite cool. As with the higher elevation of Mendoza, these Cab. Francs show beautiful elegance as well as delicate fresh fruit, round tannins and a long finish. The CF of this area tend to the more cerebral/interesting CF of Argentina, especially during cool vintages where the inherent unique qualities of CF become more apparent. A truly special place for CF and one to pay close attention to.

San Javier, Rio Negro, Patagonia coastal. 30ft. Asl. There are not Cab. Franc is not yet being produced in this area, but certainly an area to look out for. Due to the proximity to the cool Atlantic and the maritime influence, we are already seeing world class Sauvignon Blanc (Cab. Franc's other child), Pinot Noir and Malbec starting to show their faces in this developing region. Cab. Franc will make its way to this unique growing area in Argentina and we are looking forward to it.



LEARN MORE AT WWW.VINODELSOL.COM