

2023 Serbal Cabernet Franc, Bodega Atamisque

The Winery

A very pretty estate with vineyards and fruit trees is located in the Uco Valley, where it used to be Estancia Atamisque. The estate was purchased in 2006 by a Frenchman, John Du Monceau, who fell in love with the place and decided to settle there with his wife Chantal. Bodega Atamisque's construction began in 2006, and the first harvest was performed in 2007. From the very beginning, the respect for nature has been emphasized. The winery's surroundings have remained intact with their natural flora, including the indigenous bush atamisque, chañar, piquillo, cactus and many other varieties. Besides, the catalpa tree that grows in the estate gave origin to the name of the Premium wines line.

The production focuses on Premium wines, using first quality French oak (Taransaud, Demptos) and reaching impressive fruity wines with long aftertaste and not so high alcohol content.



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Retail Price: \$17.95
(Price subject to change without notice)
Product # TBA
Release Date: TBA

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Variety: 100% Cabernet Franc

Vintage: 2023

Region: Tupungato, Mendoza, Argentina

Viticulture: Double Guyot, drip irrigation, grass cover between the vines

Aging Potential: 4 years

Soil Type: Alluvial soil with a rock foundation and top layers of sand-textured earth.

Alcohol: 13.5%

Sweetness Description: 5.3 g/L XD—Extra Dry

Tasting Notes:

Colour: Red with purple hints

Aroma: Black currant, red fruits, spicy notes

Palate: Intense, excellent structure and velvety tannins

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ACCOLADES for 2022 Vintage:

James Suckling: 90 points

“Some black beans and white pepper to the currants and red capsicum. Juicy and medium-bodied on the palate with firm, fresh tannins and a medium-length finish. Drink now.”

Tim Atkin: 91 points

Vinous: 91 Points

The 2022 Cabernet Franc Serbal hails from El Peral in the Uco Valley. Garnet-red in hue. The nose features notes of ash along with green bellpepper and blackberry. Dry and intense in the mouth, it has a sharp, well-defined character and a juicy, taut mouthfeel before the flavorful finish.

