

Marcelo Pelleriti

SIGNATURE CABERNET FRANC

Our Cabernet Franc embraces tradition with a modern twist, style-driven to enchant the palate. Drawing inspiration from Pomerol, it embodies finesse and sophistication. Through careful selection of vessels and barrels, a specific style is achieved, resulting in delicate aromas, supple textures, and a lingering finish that speak to its artisanal craftsmanship.

Each bottle of Signature Cabernet Franc is a chapter, a testimony to the richness of Mendoza and Marcelo's unparalleled talent.

TECHNICAL INFORMATION

Varietal: 100% Cabernet Franc

Vinification: 10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.




Aging: 80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.

Winegrowers: Marcelo Pelleriti & Miguel Priore

Manufacturer's Suggested Retail Price: \$28

Production: 10.000 cases (9L)

UNIQUE SELLING POINTS

-  **CRAFTSMANSHIP EXCELLENCE :** A seasoned winemaker with two decades of experience in Pomerol.
-  **MARKET OPPORTUNITY:** As a single varietal, Cabernet Franc isn't associated with any particular wine region of the world.
-  **UNIQUE FLAVOR PROFILE:** A distinctive choice for wine enthusiasts.

FRESH: red plums - redcurrants

HERBAL: green pepper - mint

SPICY: pepper - paprika

RECOGNITIONS

2021 **94** James Suckling | 2020 **94** James Suckling | 2019 **95** James Suckling | 2018 **95** James Suckling | 2017 **95** James Suckling



PELLERITI PRIORE

MENDOZA, ARGENTINA