



Regional Overview (Ucles) :

Under Vine : 1,700 ha (4,200 ac)

Vineyard Elevation Range : 500-1,200 m (1,640-3937 ft)

Climate : Continental

Soil Types : Limestone ranging from clay loam to sandy loam

Primary Red : Verdejo, Chardonnay, Moscatel, Sauvignon, Macabeo

Primary White : Tempranillo, Cabernet Sauvignon, Merlot, Syrah, Garnacha



by **Finca La Estacada**

ORIGIN | Tierra de Castilla | Ucles, Spain

VARIETY | 100% Cabernet Franc

ALCOHOL | 14%

VINEYARD | "Hello World!" Cabernet Franc comes from a fourteen acre block of the 7 year-old Monte Prado Vineyard. Finca La Estacada's vineyards are sustainably farmed and outfitted with drip irrigation, which is judiciously used only in extremely dry years in an effort to support the vines in this arid environment.

Sitting nearly 3,000 ft above sea level, the high elevation of the estate in combination with the calcareous influence from the lime substrate in the soil present wines are lighter and brighter than one might expect from central Spain.

PROCESS | After destemming, the Cabernet Franc ferments in temperature-controlled stainless steel tanks over 10 days. The wine is pressed, settled in tank, and racked to new oak casks for a two month aging period.

TASTING | Aromas of raspberry jam and green grass are restrained in comparison to the mouth-filling dark fruit on the palate, ripe tannins, and spicy finish.