

Poético represents one of the purest expressions of Mauricio Lorca's philosophy: wines where fruit and terroir speak with clarity. It is born in high-altitude vineyards in the Uco Valley, where natural conditions allow for slow and balanced ripening. This Cabernet Franc combines aromatic intensity, firm texture, and a distinctive spicy profile, clearly expressing the identity of the Uco Valley with balance and precision.

VINEYARD

Origin: Finca Los Altepes, Los Árboles, Tunuyán, Uco Valley, Mendoza, Argentina – 95 km southwest of the city of Mendoza
Year planted: 2002. Altitude: 1,250 meters above sea level. Training system: High trellis. Irrigation: Drip irrigation. Water source: Mineral well water extracted from a depth of more than 150 meters. Soil: Heterogeneous, alluvial origin. Poor, calcareous soils with abundant gravel. Marked west–east slope. Climate: Significant diurnal temperature variation ranging from 20–25°C between day and night. High solar radiation. Cooler average temperatures compared to other areas of the Uco Valley. Vineyard management: Conventional viticulture practices focused on preserving fruit quality.

The altitude, diurnal range, and solar radiation of the Uco Valley form a natural alliance between soil, climate, and quality, allowing grapes to achieve remarkable aromatic expression and structural balance.

WINEMAKING

Hand-harvested in 18 kg boxes during March and April, with cluster selection both in the vineyard and at the winery to ensure quality and uniformity. Fermentation takes place in stainless steel tanks under temperature control (24–26°C), with scheduled pump-overs to achieve balanced extraction of color and tannins. Following a controlled post-fermentative maceration, the wine is aged for 12 months in oak barrels: 75% French oak and 25% American oak. Before bottling, gentle stabilization and light filtration are carried out to preserve purity and aromatic definition.

TECHNICAL INFORMATION

Varietal: 100% Cabernet Franc. **Region:** Uco Valley, Mendoza, Argentina. **Altitude:** 1,250 m.a.s.l. **Aging:** 12 months in French oak (75%) and American oak (25%) barrels. **Harvest:** Manual, in 18 kg boxes (March–April). **Serving temperature:** 14–18°C

SENSORY PROFILE

Appearance: Deep red with violet hues. Clean and bright, with good concentration.

Nose: Black fruits such as cassis and blackberry, accompanied by spicy notes of black pepper and a subtle herbal background typical of the variety. Oak aging contributes light toasted and spice nuances, integrated without overshadowing the fruit.

Palate: Firm and balanced structure. Good natural acidity providing freshness. Present, fine-grained tannins, well integrated. Persistent finish dominated by fruit and spice.

VARIETAL NOTE

High-altitude Cabernet Franc is characterized by freshness, a defined spicy profile, and aromatic precision. The diurnal range of the Uco Valley enhances concentration while preserving natural acidity, resulting in structured and well-balanced wines.

