

La Cayetana Cabernet Franc 2022

This 100% estate, hand harvested Cabernet Franc comes from a single vineyard in the Los Chacayes IG within the Uco Valley. The wine jumps out of the glass with blueberries, and a touch of cracked black pepper. On the palate a fleshy core of juicy, round black cherries is wrapped in a blanket of fine grained tannins. Full bodied and intense, this wine can definitely age for 10-15 years!

Vintage: 2022
Varietal: 100% Cabernet Franc
Case Production 12 pack: 640
Alcohol Content: 14.2%
Region / Location: Los Chacayes, Uco Valley, Mendoza
Vineyard: Ver Sacrum,
Planted: 2012
Altitude: 3600
Farming Practices: Sustainable
Soil Type: Alluvial- Calcareous with large river stones
Trellis System: High density Gobelet
Yield: 3.2
Stem Inclusion: 50% Whole Cluster
Yeast: Native
Winemaker: La Cayetana
Élevage: 12 months in 225L French Oak
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: 26 days in 600L French Oak
UPC Code:

The logo for La Cayetana is a stylized, handwritten-style script of the brand name in black ink.

Emilia Armando and Eduardo Soler purchased their property in 2014 and embarked in a restoration project of an old Manor House that had been abandoned for 40 years in Cruz de Piedra, Maipu, Argentina, twenty minutes outside of the city center of Mendoza. They founded La Cayetana in 2016 and released their first wines in 2020.

Their home was originally built in the mid 1800's and there was once a 168 acre vineyard that was originally planted in 1860. Over the years, the estate was visited by Cardinals and Generals and the property still contains a library which houses numerous documentation and books illustrating the various historical and agricultural stages of the estate and the region. Today, the property primarily acts as an experimental vineyard nursery that provides new vines through massale selection for both Ver Sacrum and La Cayetana. Emilia and Eduardo continue to revive their vines, gardens and olive trees respecting the old ancestral farming techniques always with long term sustainability in mind. They live on premises and also operate a small restaurant and tasting room at the finca, being the Manor tour a special treat.

