


vilafonté

'series c' 2004

% Cabernet Sauvignon	52%	
% Merlot	35%	
% Cabernet Franc	9%	
% Malbec	4%	
% New French Oak	71%	
% Alcohol	15.1%	
Production (barrels)	52	

Ageing: 19 Months aged in 100% 225L French oak barrels.

Barrels: Taransaud 39%, Francois Freres 33%

Yeast: 40% inoculations, 60% natural

Weather: Dry winter, prolonged cool spell during Cabernet harvest, 3 day hot spell late Jan, 4 day hot spell early Feb, light rain March 2nd



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