



The Liguai estate, exclusive source of Pérez Cruz wines and home to our winery, is located in the Maipo Valley's "Maipo-Andes" subregion, nestled against the mountain foothills between 1,450 and 1,700 feet elevation.

The Cabernet Franc is harvested the second week of April, with a total period of maceration for 27 days, ending at 14 months aging 100% French oak thus ensuring an aromatic and elegant wine, highlighting their fine spicy notes.



Cabernet Franc Limited Edition

Varieties: 95% Cabernet Franc - 5% Petit Verdot

Aging: 14 month, 100% French oak barrels (50% new, 50% one uses)

Yield: 2.43 ton/acres Alc. Vol%: 13.5% Total acidity: 4.95 gr/l

Ph: 3.54

Tasting Notes: Our Cabernet Franc Limited Edition shows his personality through their aromas of red fruits and spice, good balance, excellent mid-palate and long finish, making this a truly unique wine in a limited edition.

