

*vinhosos
wineses
vinhosos*

ANTUCURA

VIÑEDOS | BODEGA



BARRANDICA
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CABERNET
SAUVIGNON



VINEYARD LOCATION	Uco Valley.
VINES PER HECTARE	5.500 (high density)
HEIGHT OF THE VINEYARD	1.050 mts. above sea level.
SOIL	Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.
CLIMATE	Continental with low average rainfall (200 mm. per year)
HARVEST	Manual, in 18 Kg plastic bins.
PRODUCTION	Double selection of the grapes, fermentation at 24°-28°C, in 100-150hl inox tanks, 20-30 days of maceration, depending on tastings and natural malolactic fermentation.
AGING	Some aging in oak. Then 6 months resting in bottle under controlled light, humidity and temperature.
TASTING NOTES	A bright and intense deep red color is observed. The nose is very expressive with notes of ripe fruit and well marked pepper and licorice spice. The palate offers very soft and elegant tannins with a sweet final.
PACKAGING	Standard (750 ml) and Magnum (1500 ml)
ALC. VOL.	13,6% v/v
AZ	3,13 g/l
AC	5,25 g/l
PH	3,8

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