

*Dinos  
Wines  
vinhos*

ANTUCURA

VIÑEDOS | BODEGA



## ANTUCURA LA FOLIE

Merlot  
Petit Verdot  
Syrah  
Cabernet Sauvignon  
Cabernet Franc



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, maceration up to 30-45 days, depending on tastings and natural malolactic fermentation.
AGING	12 months in French oak barrels of first and second use. Then 6 months resting in bottle under controlled light, humidity and temperature.
TASTING NOTES	In view it presents a deep and intense red color. The nose offers an elegant and aromatic complexity, with intense aromas of fresh fruit and vanilla. Oak is present and well integrated. The palate has a delicate attack, very present tannins that give the wine a good body and structure. The final is persistent.
PACKAGING	Standard (750 ml) and Magnum (1500 ml)
ALC. VOL.	14,4 v/v
AZ	2,96 g/l
AC	5,02 g/l
PH	3,8

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