



TASTING NOTES

In view shows a deep red color and reflections of evolution, with good clarity and intensity. The nose has great delicacy, consisting of a mixture of ripe red fruit, cherry and cassis notes, and the contribution of the barrel with notes of chocolate and spice. In the mouth a soft entry with good structure is perceived by presenting a balanced wine with a long finish, hints of caramel and vanilla.



94 Ptos.

BLEND SELECTION

2016

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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 PRODUCTION	Manual, in 18 Kg plastic bins. 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 / second use. Then 12 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml) and Magnum (1500 ml)
ALC. VOL.	14,5% Vol.
AZ	2,79 g/l
AC	4,83 g/l
PH	3,74



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