



TASTING NOTES

Deep and bright red color, with amber reflections. Its nose is intense with presence of ripe red fruits, spicy notes and vanilla, product of barrel aging. At mouth the attack is round with smooth tannins, sweet and strongly present. The final is very long and has a big persistence. A right balanced wine, well integrated wood that brings elegance.

GRAND
VIN

2017

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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 | 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 | 18 months in French oak barrels of first 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 | 2,61 g/l |
| AC | 5,12 g/l |
| PH | 3,77 |

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