



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.

LA
FOLIE

2018

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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 and second use. Then 6 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml) and Magnum (1500 ml)
ALC. VOL.	14,30 Vol.
AZ	2,6 g/l
AC	4,9 g/l
PH	3,8



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