



TASTING NOTES

In view, we appreciate a bright and deep red color with violet hues. The nose is of a complex wine, with notes of red fruits like blackberry, plum and some orange. The palate is elegant with a soft, friendly attack, with good acidity in mouth, and a long creamy finish with cherry and spice aromas.



BARRANDICA
Malbec

2019

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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, 20-30 days of maceration, depending on tastings and natural malolactic fermentation.
AGING	6 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml) and Magnum (1500 ml)
ALC. VOL.	14,0% Vol.
AZ	2,42 g/l
AC	4,65 g/l
PH	3,9



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