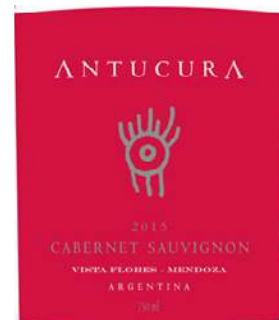




Anticura

Cabernet Sauvignon 2015

Wine Maker: Herve Chagneau
Consulting wine maker: Michel Rolland
Appellation: Vista Flores - Uco Valley - Mendoza
Varietal: Cabernet Sauvignon
Yields per acre: 2.5 tons/acre
Cases: 1200
Wood treatment: None
Length of barrel maturation: None



UPC #:858441006385

Alcohol: 14.5%
PH: 4.00
Total Acid: 5.65 g/l
Residual Sugar: 3.20 g/l
Free/Total Sulfur: 95 mg/l

Viticultural Practices: Harvest: Manual, in 18 Kg plastic bins. Production: Double selection of the grapes, fermentation at 22-24C in stainless steel tanks at a controlled temperature for 10-12 days. Extended maceration for approximately 10 days while in contact with the skins; after the fermentation and depending on the taste. Aging: Three months in French oak barrels. Then in bottle for six months in controlled settings until obtains a bouquet typical of the terrain in Vista Flores.

Wine Maker notes: This wine has deep, bright ruby tones. On the nose are typical Cabernet notes like red fruits, pepper, spices and licorice. The palate tasted an entry filled with soft tannins but very present and with a final round.

Score(s): 90 pts James Suckling - Plenty of dark fruit such as raspberry and dried strawberry. Full body, silky tannins and a clean finish. Firm tannins. Drink in 2018.

88 pts Tanzer/Vinous - Good bright, dark red. Blackberry, blueberry, cassis and licorice on the nose; distinctly dark fruit in character. Delivers lovely energy and intensity for the price range, with a sexy sweetness nicely leavened by bright acidity. At once sweeter and higher in acidity than the Vista Flores Malbec. Finishes firm and persistent. By most accounts, Vista Flores is a prime area for Cabernet Sauvignon owing to its wider diurnal variation, while the hotter Luján de Cuyo region favors Malbec.

-- Stephen Tanzer