



Antucura

Cabernet Sauvignon 2016

Winemaker: Herve Chagneau
Consulting Winemaker: 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: 13.6%
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.

Winemaker 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.
