



# Antucura Calcura 2013

**Wine Maker:** Herve Chagneau  
**Consulting Winemaker:** Michel Rolland  
**Appellation:** Uco Valley - Mendoza  
**Varietal:** Merlot 34%, Cabernet Sauvignon 33%, Malbec 33%  
**Yields per acre:** 2.2 tons/acre  
**Production:** 1500 cases  
**Wood treatment:** French oak barrels  
**Length of barrel maturation:** 12 months

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**Alcohol:** 14.8%  
**Total Acid:** 5.93 gl  
**Free/Total Sulfur:** 85 mg/l  
**pH:** 3.9  
**Residual Sugar:** 2.40

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**Viticultural Practices:** Varietal Composition of wine: Merlot, Cabernet Sauvignon, Malbec. Wood aging parameters (type of wood, age of barrels, time in barrels): Twelve 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. Soils and elevation: Height of the vineyard: 1.000 mts. above sea level. Soil: Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.

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**Winemaker Notes:** In view denotes intense and brilliant ruby, red color. The nose is perceived highly expressive ripe plums, cherries, strawberries with hints of spices and nuts. The palate entry is sweet, good concentration and volume, firm tannins that will give longevity.

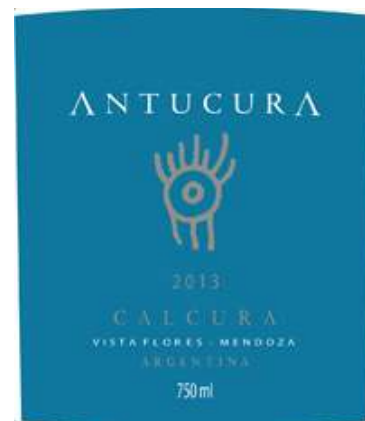
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**Score(s): 93 pts Descorchados**

**92 pts James Suckling (2019)** - This has impressive fresh red berries on the nose, while hints of leather and tobacco are starting to build with time in bottle. The palate has a smooth and juicy array of fresh and fleshy fruit flavor with fine, silky tannins. Drink now.

**91 pts Decanter**

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