



ANTUCURA



CHERIE SPARKLING PINOT NOIR ROSE

Vista Flores, Uco Valley, Mendoza, Argentina

Technical Notes

Grapes for this wine were picked by hand and then table sorted. Vineyards are closely planted with roughly 5500 plants per acre, which sees the vines struggle against one another for nourishment – this reduces vine vigor and crop size and in turn concentrates the fruit. To produce this wine, they allow minimal skin contact (4 hours approx.) at 37°F. to get a pale pink color, and then grapes are basket pressed to ferment the juice without skin contact, at 64°F, thus ensuring the natural freshness and acidity of an elegant Pinot Noir. The sparkling wine processing is done off site in a dedicated sparkling wine producing winery. In Argentina, you may not produce still wines and sparkling wines in the same facility. The charmant method is used for this, with a keen focus on controlling the aggressiveness of the bead – they look for a very delicate, yet persistent bead for this wine.

About this Wine

The Uco Valley is the birthplace of Argentine grand crus. At the heart of this oasis, brimming with potential to make the most luscious and expressive wines, is the district of Vista Flores. It is here where Anne-Caroline Biancheri, French by birth and Argentine by choice, found the solid pillars of great winemaking: the vital combination and the perfect harmony between soil, climate and culture. Pinot Noir is known for being one of the most sensitive and fragile vines. The intense sunlight exposure in Uco Valley means its thin, delicate skin requires the utmost attention and care, which is why this variety has earned the moniker of “the pampered one” at their estate. Consequently, they decided to name this sparkling wine Cherie, meaning “dear” in French. Bench trials are routinely conducted against high quality French rose Champagnes, with a view to deliver drop dead gorgeous wine that doesn’t break the bank.

UPC CODE: 8 58441 00606 4

Wine Analysis:

Alcohol: 12.4%
Acidity: 5.62 g/L
pH: 3.6 g/l
Residual sugar: 9.5 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: Mauricio Ortiz

Appellation: Vista Flores, Uco Valley, Mendoza

Rootstock: Franco

Soil types: Loose-textured and sandy alluvial soils

Aspect of vineyards: South-to-north oriented vine rows. East-to-west grape sunlight exposure.

Ha planted: 5ha

Planting distance: 1.8m x 1m

Vines per hectare: 5505 plants/ha

Trellis system: VSP trellis system

Irrigation: Drip irrigation system

Average production: 10-11 tons per ha

Harvest date: Last week in February

Altitude: 1050 meters above sea level

Temperature: Temperature ranges, average 20° C

Rainfall: 180-230mm per year, mainly from December to March

Scores/Reviews:

"A lightly colored rosé with white peaches and raspberry aromas. Light dough in the background. Bright and clean. Fun. Drink now."

90 points - James Suckling

89 points - Wine Enthusiast

89 points - Vinous

