



Antucura Gran Vin 2012

Wine Maker: Herve Chagneau
Consulting Wine Maker: Michel Rolland
Appellation: Uco Valley - Mendoza
Varietal: 50% Merlot, 40% Cab. Sauvignon 10% Malbec
Yields per acre: 2.2 tons/acre
Wood treatment: New French oak barrels
Length of barrel maturation: 16 months

Alcohol: 15.3%
pH: 3.7
Total Acid: 5.7 g/l
Residual Sugar: 2.64 g/l
Total Sulfur 102 mg/l



UPC #: 858441006576

Viticultural Practices: Varietal Composition of wine: 50% Merlot, 40% Cab. Sauvignon 10% Malbec. Wood aging parameters (type of wood, age of barrels, time in barrels): 16 months in new French oak barrels, then bottles were stored for 12 months with controlled temperature light and humidity before releasing.

Extended maceration for up to 45 days ensures the soft tannins and an elegant profile. The Gran Vin is aged for 16 months in the French oak barrels and held in our cool cellars to develop in bottle for several years.

Winemaker Notes: View: Light ruby color with reflections of evolution in the range of browns. Nose: delicate aroma of ripe red fruit, complex and very good match between the barrel and the wine. Perceived notes of vanilla and caramel. Taste: aromatic, with finesse and attack soft tannins and long. It has a full expression, with a final harmonious and persistent.

Score(s): 91 pts James Suckling - Bright and juicy with red plum, chocolate and vanilla. Medium to full body, savory fruit and a flavorful finish. A blend of merlot, cabernet sauvignon and malbec. Drink now.

91 pts Descorchados

89 pts Robert Parker Jr.'s The Wine Advocate - Showing a very ripe profile, the 2012 Grand Vin was a blast from the past, with pungent aromas of macerated berries, yeast extract, soy sauce, damp earth and something metallic. It's a blend of 50% Merlot, 40% Cabernet Sauvignon and 10% Malbec from Vista Flores matured in brand new French oak barrels for one year. The palate is tannic, ripe and dusty, like the fruit is receding or drying out. Time to drink up. 4,000 bottles produced.
