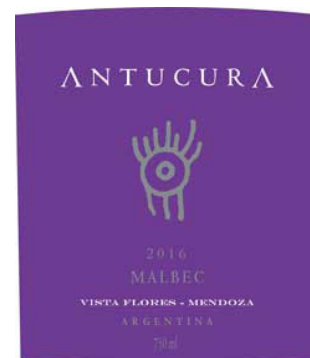




Anticura Malbec 2016

Winemaker: Herve Chagneau
Consulting Winemaker: Michel Rolland
Appellation: Vista Flores - Uco Valley - Mendoza
Varietal: Malbec
Yields per Acre: 2.5 tons/acre
Cases Produced: 2,000
Filtration and fining: Natural clarification and gross filtration
Wood treatment: None
Length of barrel maturation: None



UPC #:858441006378

Alcohol: 13.7%
PH: 3.8
Total Acid: 4.62
Residual Sugar: 2.25
Free/Total Sulfur: 64 mg/l

Viticultural Practices: Harvest: Manual, in 18 Kg plastic bins.
Production: Double selection of clusters and grape: fermentation to 24-26 degrees centigrade in stainless steel tanks of 100-150 hl.; extended maceration during 30-45 days: natural malolactic fermentation.
Aging: Three months in French oak barrels for second use. Then six months in bottle under light, humidity and temperature.

Winemaker Notes: Intense and brilliant color, with violet reflections. The nose is perceived typicality of Malbec: ripe red fruit and floral aromas. The palate entry denotes a full, soft and lush with sweet tannins and very present, has a final round with notes of cherries, sour cherries and blackberries.

Score(s): 90 pts James Suckling - Aromas of blackberries and hints of dark-chocolate follow through to a medium body, firm tannins and a fresh finish. Drink now.

89 pts Wine Spectator - Minerally, with richness to the dried berry, cherry and plum pudding flavors that are well-cut. Floral and black licorice notes fill the finish. Drink now through 2021. 3,000 cases made.