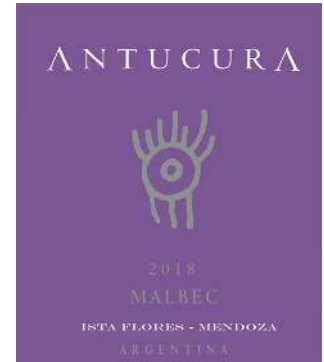




Antucura Malbec 2018

Wine Maker: Herve Chagneau
Consulting Winemaker: Michel Rolland
Appellation: Vista Flores - Uco Valley - Mendoza
Varietal: Malbec
VINES PER HECTARE: 5.500 (high density)
Cases Produced: 2,000
Filtration and fining: Natural clarification and gross filtration
Wood treatment: None
Length of barrel maturation: 6 months resting in bottle under controlled light, humidity and temperature.



UPC #:858441006378

Alcohol: 14.00%
PH: 2.25 g/l
Total Acid: 4.50 g/l
Residual Sugar: 3.13 g/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: Double selection of the grapes, fermentation at 24o-28oC, in 100-150hl inox tanks, 20-30 days of maceration, depending on tastings and natural malolactic fermentation.
