



Antucura *Single Vineyard* Tani Cabernet Franc 2016

Winemakers: Herve Chagneau

Appellation: Vista Flores - Mendoza

Varietal: Cabernet Franc

Wood treatment: French Oak Barrels

Length of barrel maturation: 12 months in French oak barrels of first and second use. Then 8 months resting in bottle under controlled light, humidity and temperature.

Alcohol: 14%

Total Acid: 4.54

Residual Sugar: 2.88

Free/Total Sulfur: 3.72



UPC:858441006613

Winemaker Notes: Vines per hectare: 5.500 (high density). Height of the vineyard: 1.050 mts. above sea level. Soil: Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil. Climate: Continental with low average rainfall (200 mm. per year). Manual, in 18 Kg plastic bins. Production: Double selection of the grapes, fermentation at 24°-28°C, in 100-150hl inox tanks, maceration up to 30-45 days, depending on tastings and natural malolactic fermentation. The Tani vineyard was chosen for its deep loamy soil and low plant vigor with an excellent sun exposure for the Cabernet Franc. Each plant is carefully monitored with drip irrigation to give us the maximum fruit and structure. We limit the number of bunches per plant to achieve an intensity of fruit couple with an exotic floral bouquet finishing with silky tannins, a complex finish with peppery notes.

Tasting Notes: In view we appreciate an intense and bright red color. The nose offers green bell pepper and red fruits aromas, well balanced with oak. In the mouth, it has a soft entry, is structured and balanced with mature tannins, and presents a good volume.

Score(s): 95 pts Gold medal Decanter World Wine Awards - A very modern style that is classy and forward, showing mountain herbs, damson and red fruits characters alongside more leafy and woody notes. Complex, medium-bodied and impeccably balanced with a long, mouthwatering finish. Full of vivacity and freshness combined with purity and elegance.
