



Antucura

Single Vineyard Yepun Malbec 2015

Winemakers: Herve Chagneau

Appellation: Vista Flores - Mendoza

Varietal: Malbec

Wood treatment: French Oak barrels

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

Alcohol: 14.2%

Total Acid: 4.76

Residual Sugar: 2.52

Free/Total Sulfur: 3.76



UPC:858441006590

Winemaker Notes: Hight of the vinyard: 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). Harvest: 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 Yepun vineyard has a unique shallow sandy soil which we prefer for our most elegant Malbec. Each plant is carefully monitored with drip irrigation togive us the maximum fruit and structure. We limit the number of bunches per plant toachieve an intensity of fruit coupled with exotic floral bouquet finishing with silky tannins and a complex finish.

Tasting Notes: In view, we observe an intense red color with violet reections. It has a intense nose with red fruits aroma and toasted bread notes. The palate is soft and kind with round tannins and nice oak combination. It oers a long, unctuous and sharp nish.

Score(s): 91 pts James Suckling - A polished and slightly chewy-textured red with berry, chocolate and spice character. Medium body and a fresh finish. Drink now.