



# Antucura Calcura 2008

**Wine Maker:** Herve Chagneau  
**Consulting Wine Maker:** Michel Rolland  
**Appellation:** Uco Valley - Mendoza  
**Varietal:** Cabernet Sauvignon 50%, Merlot 30%, Malbec 20%  
**Yields per acre:** 2.2 tons/acre  
**Production:** 1500 cases  
**Wood treatment:** French oak barrels  
**Length of barrel maturation:** 12 months

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**Alcohol %:** 15  
**Total Acid:** 5.93 g/l  
**Free/Total Sulfur:** 85 mg/l  
**pH:** 3.9  
**Residual Sugar:** 2.40

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**Viticultural Practices:** Varietal Composition of wine: 50% Cabernet Sauvignon / 30% Merlot / 20% Malbec. Wood aging parameters (type of wood, age of barrels, time in barrels): Twelve months in French oak barrels. Then in bottle for six months in controlled settings until obtains a bouquet typical of the terrain in Vista Flores. Soils and elevation: Height of the vineyard: 1.000 mts. above sea level. Soil: Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.

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**Wine Makers Notes:** In view denotes intense and brilliant ruby, red color. The nose is perceived highly expressive ripe plums, cherries, strawberries with hints of spices and nuts. The palate entry is sweet, good concentration and volume, firm tannins that will give longevity.

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**Score(s): 90 pts Stephen Tanzer's International Wine Cellar (ST)** - Bright, full red-ruby. Musky dark berries, licorice, fresh herbs and minerals on the nose. Juicy and suave, with a fine-grained texture to the blackberry, cassis and spice flavors. Even, gentle tannins spread out nicely on the long, perfumed back end.

**89 pts Wine Enthusiast Magazine 5/13** - This blend of Cabernet Sauvignon, Merlot and Malbec is dry and spicy on the nose, with complexity and herbal leanings. The palate feels grabby and full, while the oaky flavor profile deals baked berry, earth, cinnamon and chocolate notes. It finishes with spice and chocolate flavors.

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