



Antucura Calcura 2010

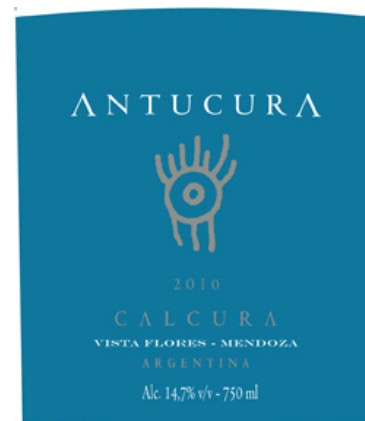
Wine Maker: Herve Chagneau
Consulting Wine Maker: Michel Rolland
Appellation: Uco Valley - Mendoza
Varietal: Cabernet Sauvignon 50%, Merlot 30%, Malbec 20%
Yields per acre: 2.2 tons/acre
Production: 1500 cases
Wood treatment: French oak barrels
Length of barrel maturation: 12 months

Alcohol %: 14.7
Total Acid: 5.93 g/l
Free/Total Sulfur: 85 mg/l
pH: 3.9
Residual Sugar: 2.40

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.

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.

Score(s): 91 pts Stephen Tanzer's IWC - Bright, dark ruby. Sexy aromas of currant, raspberry, mocha and licorice. Plush, rich and seamless, with concentrated red berry flavors complicated by truffley herbs and smoke. Very nicely balanced blend with a big, broad dusting of tannins and excellent length. High in alcohol but not at all hot; in fact, this is downright shapely wine. (I should note that a second bottle, rating 89 points, showed a somewhat stronger truffley, leafy quality.) An excellent value.



UPC #:752183281584