



Antucura Gran Vin 2009

Wine Maker: Herve Chagneau
Consulting Wine Maker: Michel Rolland
Appellation: Uco Valley - Mendoza
Varietal: 48% Merlot, 26% Malbec, 16% Cab. Sauvignon
Yields per acre: 2.2 tons/acre
Wood treatment: New French oak barrels
Length of barrel maturation: 16 months

Alcohol: 15.4%
pH: 3.7
Total Acid: 5.7 g/l
Residual Sugar: 2.64 g/l
Total Sulfur: 102 mg/l



UPC #: 752183281218

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): 16 months in new French oak barrels, then bottles were stored for 12 months with controlled temperature light and humidity before releasing.

Extended maceration for up to 45 days ensures the soft tannins and an elegant profile. The Gran Vin is aged for 16 months in the French oak barrels and held in our cool cellars to develop in bottle for several years.

Winemaker Notes: View: Light ruby color with reflections of evolution in the range of browns. Nose: delicate aroma of ripe red fruit, complex and very good match between the barrel and the wine. Perceived notes of vanilla and caramel. Taste: aromatic, with finesse and attack soft tannins and long. It has a full expression, with a final harmonious and persistent.

Score(s): 91 pts Stephen Tanzer's International Wine Cellar (ST) - Good full ruby-red. Black- and redcurrant, licorice and spicy, chocolatey oak on the nose. Sweet, plush and very ripe, with plum, truffle and milk chocolate flavors enlivened by harmonious acidity. Melting, complex wine with polished, building tannins and excellent breadth. (Incidentally, I retasted the highly successful 2007, 2006, 2005 and 2004 bottlings alongside the '09: the plummy, very ripe '04, with a high-pH mouth feel, should be drunk now, while the other three are still developing. The 2006 is a knockout--at least as good as the 92 points I rated it two years ago.)
