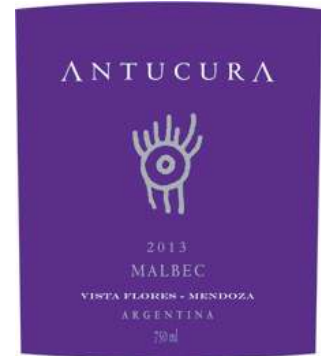




Antucura Malbec 2013

Winemakers: Herve Chagneau
Consulting Wine Maker: Michel Rolland
Appellation: Vista Flores - Uco Valley - Mendoza
Varietal: Malbec
Yields per Acre: 2.5 tons/acre
Cases Produced: 2,000
Filtration and fining: Natural clarification and gross filtration
Wood treatment: None
Length of barrel maturation: None



UPC #: 752183180993

Alcohol %: 14.6
PH: 3.8
Total Acid: 4.62
Residual Sugar: 2.25
Free/Total Sulfur: 64 mg/l

Viticultural Practices: Harvest: Manual, in 18 Kg plastic bins.
Production: Double selection of clusters and grape: fermentation to 24-26 degrees centigrade in stainless steel tanks of 100-150 hl.; extended maceration during 30-45 days: natural malolactic fermentation. Aging: Three months in French oak barrels for second use. Then six months in bottle under light, humidity and temperature.

Wine Maker Notes: Intense and brilliant color, with violet reflections. The nose is perceived typicality of Malbec: ripe red fruit and floral aromas. The palate entry denotes a full, soft and lush with sweet tannins and very present, has a final round with notes of cherries, sour cherries and blackberries.

Score(s): 90 pts Decorchados 2015

89 pts Stephen Tanzer's IWC - (14.8% alcohol): Bright, deep red with ruby tones. Deep aromas of blackberry and bitter chocolate lifted by a violet topnote. Juicy and penetrating, offering an attractive restrained sweetness and excellent clarity to its dark berry and floral flavors. This classy bargain finishes with integrated tannins and hints of mint and chocolate. -- Stephen Tanzer