



ANTUCURA

BARRANDICA

MALBEC 2019

Vista Flores, Uco Valley, Mendoza, Argentina



Technical Notes

Fruit is carefully selected from a specific section of the estate alongside a row of tall poplars, that protect them from the winds. These grapes are chilled to 41°F. The bunches are sorted on a conveyor, destemmed and crushed using basket presses. Once the tanks are filled, 5 days of cold maceration ensues at 41°F - for color & aromatics. The must is then inoculated with a cultured yeast at 64°F and fermentation takes roughly 7 days, during which the temperature is slowly increased 79°F. A post-fermentation maceration follows for about 2 weeks. When the ideal concentration level of tannins is obtained, the solid parts of the must (skins and seeds) are removed. After malolactic fermentation in stainless steel tanks, the wine is racked to French oak barrels for 6 months. From there it makes its way to bottle with minimal filtration and zero fining. The main objective is to achieve maximum varietal expression, both in smell and taste - red and black fruits, natural acidity and soft tannins.

About this Wine

The prodigal child of Argentine winegrowing, Malbec arrived in the country in the mid-nineteenth century, along with other varieties such as Merlot and Cabernet Sauvignon that made it all the way from France, brought by a French agronomist in his suitcase. Malbec, a variety that had yet to be praised in its homeland, changed the course of its destiny altogether upon arriving in Argentina. Its vines fell in love with the Andes and blossomed amid the dry climate, cool nights and blazing rays of the sun. Its nature adapted to its new surroundings, acquiring new layers of expressiveness, complexity and charm. Malbec from Vista Flores is totally special: apart from red fruits like cherry or raspberry, it has flowery hints like violets, typical aromatic descriptor of a Malbec from Vista Flores. It has an amiable attack and a medium body with a long and persistent finish in the mouth. It is definitely not a high-tannin and dry wine.

UPC CODE: 858441006378

Wine Analysis

Alcohol: 14.20%
Acidity: 4.69 g/L
pH: 3.89 g/l
Residual sugar: 2.73 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: Mauricio Ortiz
 Appellation: Vista Flores - Uco Valley - Mendoza
 Varietal: Malbec
 Vines per hectare: 5.500 (high density)
 Row Direction: north/south
 Trellising: VSP (vertical shoot positioning)
 Netting practice: Side netting as hail prevention
 Cases Produced: 2,000
 Filtration and fining: Natural clarification and gross filtration
 Wood treatment: 100% used French oak
 Length of barrel maturation: 6 months
 Rootstock: Massal Selection
 Soil types: Loose-textured and sandy alluvial soils
 Irrigation: Drip irrigation system
 Average production: 7-8 tons per ha
 Harvest date: Last week in March
 Altitude: 1050 MAMSL (meters above sea level)

Scores/Reviews

93 pts James Suckling

