



ANTUCURA

CABERNET SAUVIGNON 2018

Vista Flores, Uco Valley, Mendoza, Argentina



Technical Notes

Only high quality clusters were harvested, by hand. When fruit arrived at the winery, it was immediately destemmed, following which, berry selection took place on sorting tables. Once the tanks were filled, cold maceration occurred for 5 days at 41°F (for color & aromatics). They inoculated with cultured yeast at 64°F and fermentation took roughly 7 days, during which temp was slowly increased to 79°F. Post-fermentation maceration lasted about 15 days, based on flavor. When the ideal concentration level of tannins was obtained, the solid parts of the must (skins and seeds) were removed. Closed-tank pump overs were performed before and after the fermentation to avoid oxidation of the must and possible loss of aromas. Then open-tank pump overs (with presence of oxygen) were performed during the fermentation, because yeasts require oxygen for growth. All fruit was basket pressed. After malolactic fermentation in tank, this wine was racked to French oak barrels for six months (85% used). Approximately one month later, wine was racked again to remove suspended particles and to clarify the wine. No fining agents were used and wine clarification was done naturally under very cold temperatures. The tiniest sulfur adjustment was done pre-bottling.

UPC CODE: 858441006385

About this Wine

The idea of this wine was to create the perfect marriage between Argentina and France, between Bordeaux and the Uco Valley. The focus was to create a wine of balance, using the classical identifiers of great Cabernet, but infusing some regional charm. This Cabernet Sauvignon vineyard has rocky, stony soils which means that the vines struggle for moisture. This increases the concentration of their fruit by naturally reducing crop size, berry size and bunch size. They try not to remove leaves during the harvest to avoid direct sun exposure on the clusters. Vines are kept on "life support" throughout harvest season by their drip irrigation system, which allows them to perform high quality, precise viticulture. The typical Vista Flores Cabernet Sauvignon shows hints of spices and sometimes soft black pepper and fresh black fruits and red fruits. With an friendly, warm palate attack and firm, ripe tannins, it has tremendous juiciness and elegance in the mouth.

Wine Analysis

Alcohol: 14.26%
Acidity: 4.13 g/L
pH: 3.84 g/l
Residual sugar: 2.06 g/l

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

5,500 plants per hectare. Vines planted north/south to maximize sun exposure. Vertical shoot positioning (VSP) trellising is used. Anti-hail side netting to avoid any fruit damage.

Scores/Reviews

90 pts Vinous (JH)
A Cabernet Sauvignon from Vista Flores bottled in July 2019. Purple in the glass. The nose offers notes of herb, fennel, plum and black currant and a touch of tomato preserve. With firm tannins and a deep flavor, the feel is ripe but restrained by the year spent in the bottle. Will greatly improve over time.

