



# ANTUCURA

CALCURA 2016

*Vista Flores, Uco Valley, Mendoza, Argentina*

## Technical Notes

The Malbec and Cabernet Sauvignon for this wine come from very special sections of the vineyard that produce lower yields than normal – around 3 t/a. Like all Antucura wines, the fruit is hand harvested at optimal phenolic ripeness. Unlike the Malbec and Cabernet Sauvignon for the Antucura young wine, in these fermentations higher temperatures are reached, up to 82°F – 86°F, with extended macerations ranging from 30-35 days in total. After pressing, the wine undergoes malo with indigenous lactic acid bacteria. Following this, all are kept separate in (100% French oak with lighter toast for the Merlot) barrel, for 12 months, before the blend is made. The nature of the vintage always determines the blend. The blend is done in a stainless steel tank and after confirming lab analysis, the wine is stabilized and filtered (via cross flow) before bottling. Calcura always spends at least 1 year in the bottle, to come together, before release.

UPC CODE: 858441006347

## About this Wine

The idea of this Wine was reach the perfect marriage between Argentina and France, between Bordeaux and the Uco Valley - a very well balanced wine, using the classical varieties of Bordeaux, in harmony, but with the famous Argentine varietal Malbec, stepping up its participation in the blend. The body and richness of this wine comes from the Cabernet Sauvignon. The smooth and silky cloak which wraps up the wine and gives it that suave sexiness on the palate, comes from the Merlot. The brightness, fruitiness and freshness, especially the lifted aromatics, all come from the Malbec. All 3 varieties in a very similar proportion. Ann Caroline Biancheri (owner) is from Bordeaux and is particularly fond of wine styles from the right bank – in other words, Merlot driven wines. It would seem, with the help of famous French consultant, Michel Rolland, she has found her Saint-Émilion kinship, here in the southern tip of the Uco Valley.



## Wine Analysis

Alcohol: 14.5%  
Acidity: 5.08 g/L  
pH: 3.68 g/l  
Residual sugar: 2.77 g/l

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

Wine Maker: Mauricio Ortiz  
 Appellation: Vista Flores - Uco Valley - Mendoza  
 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: 1600 cases/12bott  
 Filtration and fining: Natural clarification and gross filtration.  
 Natural clarification and tangential flow filtration  
 Wood treatment: 100% French oak: 60% New Oak + 40% 2nd use  
 Length of barrel maturation: 12 months  
 Clones planted: Massal selection (Malbec), R5 (Cs), 182 (Merlot)  
 Rootstock: Franco y 101-14.  
 Soil types: Loose-textured and sandy alluvial soils  
 Irrigation: Drip irrigation system  
 Average production: 6-7 tons per ha  
 Harvest date: First and second week in April  
 Altitude: 1050 MAMSL (meters above sea level)  
 Rainfall: Rainfall amounts to 180-230mm per year, mainly from December to March.  
 Ha planted: 14ha (3 lots)

## Scores/Reviews

94 pts Decanter  
Silver medal

## Varietals

34% Malbec  
33% Merlot  
33% Cabernet Sauvignon

