



ANTUCURA

BARRANDICA

Malbec 2022

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: 8 58441 00637 8

Wine Analysis

Alcohol: 13.80%
Acidity: 4.61 g/L
pH: 4.61 g/l
Residual Sugar: 2.85 g/l

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

Wine Maker: Mauricio Ortiz

Appellation: Vista Flores - Uco Valley - Mendoza

Rootstock: Franco

Soil types: Loose-textured and sandy alluvial soils

Aspect of vineyards: South-to-north oriented vine rows. East-to-west grape sunlight exposure.

Ha planted: 5ha

Planting distance: 1.8m x 1m

Vines per hectare: 5505plants/ha

Trellis system: VSP trellis system

Irrigation: Drip irrigation system

Average production: 10-11 tons per ha

Harvest date: Last week in February

Altitude: 1050 meters above sea level Temperature:

Temperature range during veraison: 20° C

Rainfall: 180-230mm per year, mainly from December to March

Tasting Notes

In view, we appreciate a bright and deep red color with violet hues. The nose is of a complex wine, with notes of red fruits like blackberry, plum and some oral. The palate is elegant with a soft, friendly attack, with good acidity in mouth, and a long creamy finish with cherry and spice aromas.

Scores/Reviews

90 pts James Suckling

90 pts Descorchados

