



ANTUCURA

WINE WORLD



MALBEC 2024

Uco Valley, 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.

UPC CODE: 8 58441 00637 8

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.

Wine Analysis

Alcohol: 13.90%
Acidity: 3.08 g/L
pH: 3.86
Residual Sugar: 4.98 g/L

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Viticulture

Vineyard Location: Uco Valley

Vines per Hectare: 5,500

Altitude: 1,050 meters

Soil: Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.

Climate: Continental with low average rainfall (200mm per year).

Harvest: By hand, in 18kg plastic bins

Production: Double selection of the grapes, fermentation at 24-28°C in 100-150hl inox tanks. Maceration up to 30-45 days, depending on tastings and natural malolactic fermentation.

Aging: 6 months resting in bottle under controlled light, humidity and temperature.

Tasting Note:

An intense ruby red with violet hues, the wine shows great depth. The nose highlights fresh red fruits like cherry and raspberry, with subtle violet notes and a touch of herbs. On the palate, it offers a robust structure with firm yet supple tannins and an enveloping texture. Juicy cherry and blackberry are balanced by fresh acidity, giving vibrancy. Medium to full-bodied, it has well-integrated flavors and a structure that promises good aging potential.

Scores/Reviews:

"The 2024 Malbec has a slightly minty profile, with notes of fresh plum and violet. This is juicy, with a lightly coarse texture and present grip. It offers the firm palate typical of Vista Flores, with active tannins that dry the gums."

90 points - Vinous

