



#### TASTING NOTES

In view, we observe an intense red color with violet reflections. It has a intense nose with red fruits aroma and toasted bread notes. The palate is soft and kind with round tannins and nice oak combination. It offers a long, unctuous and sharp finish.

SINGLE VINEYARD  
Malbec

2018

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VINEYARD LOCATION	Uco Valley.
VINES PER HECTARE	5.500 (high density)
HEIGHT OF THE VINEYARD	1.050 mts. above sea level.
SOIL	Limestone, alluvial origin with gravel in the subsoil, originating from a very rocky soil.
CLIMATE	Continental with low average rainfall (200 mm. per year)
HARVEST PRODUCTION	Manual, in 18 Kg plastic bins. 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	12 months in French oak barrels of first and second use. Then 8 months resting in bottle under controlled light, humidity and temperature.
PACKAGING	Standard (750 ml)
ALC. VOL.	14,4% Vol.
AZ	3,69 g/l
AC	4,73 g/l
PH	3,77



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