

<b>Producer Information Section</b>	
Producer Name	Finca Borde Rio
Total acreage under vine (entire estate)	49.5 acres
Estate founded (year)	2010
Region	Valle de Uco
Appellation	Vista Flores
<b>Wine Information Section</b>	
Wine Name	Antonina
Varietal	Malbec
Vintage Year	2020
Others	Antonina was made in small fermentations and aged in French oak barrels for 16 months. It is an intense and fruity wine, o great volume and soft tannins.
<b>Vineyard Characteristics Section</b>	
Production area/Name of vineyard	Lots 1,2 y 4 Finca Borde Rio, Vista Flores, Valle de Uco
Size of vineyard (acres)	34
Soil composition	Loamy sandy soil - stony, deep. Alluvial origin
Training method	Espaldero Alto
Elevation (meters)	1.109
Density of planting (# of vines per acre)	1.800
Yield (kg/acre)	1.600
Exposure	Nor-West
Year vineyard planted	2010
Average vine age	12

<b>Fermentation Data</b>	
<b>Prefermentation</b>	Yes
Prefermentation techniques	Coald soalk
For how long? Hours? Days? Etc.	3 days
Prefermentation container	600 lts bins
Prefermentation temperature	less than 10°C
<b>Alcoholic Fermentation</b>	
Fermentation container	600 lts bins
Length of alcoholic fermentation (days)	12 days
Fermentation temperature	24º-28º C
Maceration technique	Manual
Length of maceration (days)	20 days
Is malolactic fermentation carried out?	Yes
If yes, partial or full?	Full
<b>Aging Data</b>	
Type of aging container eg: stainless steel, wood, cement, glass etc.	Oak barrels
Size of aging container	225 litres
Age of aging container	2nd use
If wood, state type of cooperage: french, american, hungarian oak etc.	French oak
Lenth of aging before bottling	12 months
Length of bottle aging	6 months
<b>Analytical Data</b>	
Alcohol	14,20%
Residual sugar (grams/liter)	2,76
Acidity (grams/liter)	4,79