VISTALBA®

CORTE B

Notes

VISTALBA CORTE B 2008

Blend composition:

63% malbec

22% cabernet sauvignon

15% bonarda

Vineyard:

finca vistalba

upper mendoza river - lujan de cuyo

mendoza

argentina

Soil:

loamy and slimy

medium to low fertility

low percentage of organic material. very permeable with low salt content.

Weather:

cold winters and warm summers with high temperatures during the day and cool nights.

during the vegetative season there is a difference of temperature between day and night of 15°c aprox., allowing an excellent color and tannin development.

Harvest:

manual harvested in 18 k plastic boxes. the malbec is picked from march 30th to april 19th, the cabernet sauvignon around april 12th.

Aging:

100% aged in french oak barrels during 12 months.

10 months in bottle before its release into the market

Tasting notes:

intense red color, ruby and black reflections. intense aromas of ripped red fruits, dry fruits, smoke, cassis and cloves. sweet entrance in the mouth, soft tannins with a long and gentle finish.

Technical Notes:

alcohol: 14,4 %

total acidity: 5,53 g/l

sugar: 1,8 g/l

ph: 3,5