



VISTALBA CORTE A 2005



Blend composition:

85% Malbec
15% Cabernet Sauvignon

Vineyard:

Finca Vistalba
Upper Mendoza River - Lujan de Cuyo
Mendoza
Argentina

Soil:

Clay, rock and loam.
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 60°F allowing excellent color and tannin development.

Harvest:

Manually harvested in 18 kg plastic boxes. Malbec is picked from March 22nd to April 20th. Cabernet Sauvignon is picked on April 20th.

Ageing:

100% New French oak barrels during 18 months.
12 months in bottle before its release into the market.

Tasting notes:

Intense ruby red color with a deep black core. Complex aromas include ripe red fruits, chocolate, leather, tobacco, vanilla and smoke. Round and full bodied in the palate. Great structure with intense fruit components and acidity. Notes of dark fruit with balanced acidity and sweet tannins. Long finish. Very complex.

Technical data:

Alcohol: 15%
Sugar: 2.37 g/l

Total acidity: 5.59 g/l
pH: 3.51

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