



VISTALBA CORTE A 2006



Blend composition:

90% Malbec

10% Cabernet Sauvignon

Vineyard:

Finca Vistalba

Upper Mendoza River - Lujan de Cuyo

Mendoza

Argentina

Soil:

Loamy with 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. The Malbec was picked from April 13th to April 20th, while the Cabernet Sauvignon was picked on April 27th.

Ageing:

100% New French oak barrels for 18 months.

12 months in bottle before its release into the market.

Tasting notes:

Intense red color with a deep black reflection. Complex aromas including ripe red fruits, chocolate, vanilla and a note of smoke coming from the oak aging. In the mouth it has a sweet and gentle entrance with good structure and a round feeling with an excellent balance of acidity.

Technical data:

Alcohol: 15.5 %

Sugar: 2.32 g/l

Total acidity: 5.63 g/l

pH: 3.46

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