



## VISTALBA CORTE B 2006



### **Blend composition:**

70% Malbec  
30% 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 k plastic boxes. The Malbec is picked from March 30th to April 19th, and the Cabernet Sauvignon is picked around April 12th.

### **Aging:**

100% aged in French oak barrels over 12 months.  
10 months in bottle before its release into the market.

### **Tasting notes:**

Dark ruby red color with a black core. Dark red fruit aromas with hints of tobacco, chocolate, vanilla, cassis and clove. The mouth-feel is smooth, fruity and has very good acidity. The long finish is balanced with sweet tannins.

### **Technical data:**

Alcohol: 14.5 %  
Sugar: 1.88 g/l

Total acidity: 5.18g/l  
pH: 3.48

**Ratings: 89 points**  
**Wine Spectator**