



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
