

VISTALBA®

C O R T E B



NOTES

VISTALBA CORTE B 2007

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