



## VISTALBA CORTE C 2005



### Blend composition:

80% Malbec  
20% Merlot

### 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 22<sup>nd</sup> to April 20<sup>th</sup>. Merlot is picked between March 15<sup>th</sup> and 20<sup>th</sup>.

### Ageing:

20% in New French oak barrels for 12 months.  
6 months in bottle before its release into the market.

### Tasting notes:

Violet red color. Intense aroma of red fruits and dried fruits. Notes of eucalyptus with an interesting evolution once in the glass. In the mouth it has a sweet feeling of soft and round tannins with a balanced and long finish.

### Technical data:

Alcohol: 14.1%  
Sugar: 2.10 g/l

Total acidity: 5.13 g/l  
pH: 3.60

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