



VISTALBA CORTE C 2006



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 22nd to April 20th. Merlot is picked between March 15th and 20th.

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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