

VISTALBA®

VISTALBA CORTE C 2008



Blend Composition:

80% Malbec

20% 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 approximately 60°F, allowing excellent color and tannin development.

Harvest:

Manually harvested in 18 k plastic boxes. Malbec grapes were picked from March 19th to April 4th, Cabernet Sauvignon on April 12th and Bonarda on April 7th.

Ageing:

20% aged in French oak barrels during 12 months.

6 months in bottle before it is released 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 Notes:

Alcohol: 13.5 %

Total acidity: 5.30 g/l

Sugar: 2.00 g/l

ph: 3.60