



B O D E G A
VISTALBA
MENDOZA, ARGENTINA

*Producing top-quality wines of world renown,
with a marked identity and personality.*

2012 Vistalba Corte A

Our 2012 Corte A meets you with an intense garnet red color and blue hues. The bouquet is quite complex, displaying a mixture of black fruits, hazelnut, sweet spice, and tobacco. As you sip, you are greeted with musky blackberry, rich cocoa, a hint of black tea, and sweet, silky tannins that give the wine substantial body and a pleasing, persistent finish.



Technical Information

Varietal Composition:

67% Malbec, 25% Cabernet Sauvignon, 8% Bonarda

Appellation: Luján de Cuyo, Mendoza, Argentina

Vineyards: Finca Vistalba, Estate

Malbec, Block 4 - Planted 1948

Cabernet Sauvignon, Block 7 - Planted 1999

Bonarda, Block 2 - Planted 1948

Harvest Dates:

Malbec - April 18

Cabernet Sauvignon - March 21

Bonarda - April 20

Aging: 18 months in 100% French oak, 60% new

Alc: 15.3% | **TA:** 5.73 g/L | **RS:** 2.78 g/L | **pH:** 3.6

Winemaker: Alejandro Canovas

Bottling Date: January 14, 2014

Bodega Vistalba

Founded in 2001 by Carlos Pulenta, who comes from a multi-generational winemaking and winegrowing family beginning with his father in Italy, to vineyards in Argentina decades later. Bodega Vistalba crafts the blends identified as **Corte A**, **Corte B**, and **Corte C**, each characteristic of the terroir and obtained from the best grapes of that harvest. The blends are produced with great aging potential in mind. They are made with Malbec, Cabernet Sauvignon, and Bonarda grapes from estate vineyards in Vistalba, Luján de Cuyo. The climate conditions and the labors performed in each of the vineyard blocks define the structures of the grapes to be used in the individual blend. The grapes are fermented separately in concrete vessels. Each blend is finalized after fermentation, and moved into French oak barrels to start the aging process.

