



B O D E G A  
**VISTALBA**  
MENDOZA, ARGENTINA

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

## 2013 Vistalba Corte C

The 2013 Corte C is a brilliant red violet color. Aromas of ripe cherry and raspberry immediately fill the glass, followed by subtle notes of chocolate and cedar imparted from the time spent in oak. Creamy, round tannins are gracefully layered with supple flavors of fleshy, juicy wild berry and black cherry. A touch of Bonarda added to the blend affords an element of interest to the elegant, focused finish.



### Technical Information

Varietal Composition: 80% Malbec  
20% Cabernet Sauvignon  
Appellation: High Mendoza river basin,  
Luján de Cuyo  
Mendoza, Argentina  
Harvest Dates: Malbec - April 8-19  
Cabernet Sauvignon - April 4&5  
Aging: 12 months in 20% French oak,  
6 months rest in bottle  
Alcohol Content: 14.6%  
TA: 5.12 g/L | RS: 1.8 g/L | pH: 3.8  
Winemaker: Alejandro Canovas

### Bodega Vistalba

Bodega Vistalba was founded by Carlos Pulenta in 2001. 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, including large diurnal temperature shifts during the growing season, 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.

