

VISTALBA

CORTE A



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Blend composition:

64% Malbec

29% Bonarda

7% Cabernet Sauvignon

Vineyard:

Finca Vistalba

Upper Mendoza River – Lujan de Cuyo

Mendoza - Argentina

Soil:

Loamy and slimy

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 15°C aprox., allowing an excellent color and tannin development.

Harvest:

Manual harvested in 18k plastic boxes. Malbec on March 17th, Bonarda on April 21st and Cabernet Sauvignon on March 29th.

Aging:

100% aged in French oak barrels during 18 months. 12 months in bottles before it is released into the market. Bottled on December 3rd, 2009.

Technical Information:

alcohol: 14,7%

total acidity: 5,34 g/l

sugar: 2,00g/l

ph: 3.63

Notas
