

VISTALBA®



VISTALBA CORTE A 2014

VARIETAL COMPOSITION

› 79% Malbec / 15% Bonarda / 6% Cabernet Sauvignon .

VINEYARDS

Finca Vistalba.

Denomination: Luján de Cuyo, Mendoza.

Sub-denomination: Vistalba.

TERROIR

Soils of alluvial origin, with a top layer of silty clay loam. The soil profile is then dominated by a conglomerate bed with abundant smooth pebbles, covered by a layer of calcium carbonate.

› Malbec grapes from Block 4, whose top soil is 60 cm deep.

› Bonarda grapes from Block 2, whose top soil is 40 cm deep.

› Cabernet Sauvignon grapes from Block 7, whose top soil is 40 cm deep and has a greater clay content than the previous.

› Irrigation: Surface irrigation, with water being directed to the rows by means of furrows.

› Altitude: 995 masl

› Year of Planting: Malbec: 1948 / Bonarda: 1948 / Cabernet Sauvignon: 1999

› Vineyard Management: Canopy of medium to low density, intended to give clusters indirect contact with sunlight and protect them from direct exposure. Traditionally tilled soils, with rye as a cover crop in alternate rows. The vineyard is sustainably managed, avoiding the use of herbicides and pesticides. The three varieties are trained by the double Guyot method.

VINIFICATION

› Harvest Date: Malbec: April 24 / Cabernet Sauvignon: March 29 / Bonarda: May 5.

› Grapes were harvested and placed in 20-kilo boxes.

› Traditional vinification. The wine is fermented in concrete vats without an epoxy coating. Three-day cold pre-fermentative maceration. The cap is subjected to punching down and pumping over. › Fermentation Temperature: 25 °C.

In addition, micro-vinifications were carried out to co-ferment Malbec and Bonarda.

› Eighteen-month maturation in French oak barrels, 60% of which were first-use.

› Bottling date: April 7, 2016.

› Aging Potential: more than 10 years.

TASTING NOTES

› Color: Intense garnet red.

› Nose: Complex aromas where dark chocolate, prune and tobacco stand out.

› Palate: Sweet entrance, good volume and structure. Long lasting end where notes of chocolate and spices appears on the back.

TECHNICAL INFORMATION

› Alcohol: 14.6 %

› Acidez Total: 5.5 g/l

› Azúcares Reductores: 2.14 g/l

› pH: 4.