

# VISTALBA®



## VISTALBA CORTE B 2014

### VARIETAL COMPOSITION:

› 80% Malbec / 14% Cabernet Sauvignon / 6% Bonarda

### 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 3 & 4, whose top soil is 50 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 other varieties.

› 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: In two stages, on April 22 and April 25 / Cabernet Sauvignon: March 29 / Bonarda: May 5

› Grapes were placed in 20-kilo boxes.

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

Twelve-month aging in French oak barrels, 40% of which were first-use.

### TASTING NOTES

› Color: Intense ruby red with violet hues.

› Nose: Subtle notes of rose pepper, ripe prunes. Tobacco and cinnamon notes appear due to its rest in oak barrels for 12 months.

› Palate: Sweet entrance, opulent body, velvety tannins and a finale that highlights dark and dense chocolate.

### TECHNICAL INFORMATION

› Alcohol Content: 15.1 %

› Total Acidity: 5.42 g/l

› Reductive Sugars: 2.2 g/l

› pH: 3.8