

VISTALBA®



VISTALBA CORTE A 2013

VARIETAL COMPOSITION

› 66% Malbec / 18% Cabernet Sauvignon / 16% 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 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 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: April 12 / Cabernet Sauvignon: April 5 / Bonarda: April 13

› 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: January 13, 2015.

› Aging Potential: more than 10 years.

TASTING NOTES

› Color: Intense garnet red with brilliant, bluish tones.

› Nose: Plum and concentrated red fruit aromas. On a second layer, we discover notes of cacao, vanilla, and tobacco from the French oak barrels.

› Palate: Firm and rounded tannins, mouth-filling with a long and lasting finale.

TECHNICAL INFORMATION

› Alcohol: 15.1%

› Total Acidity : 5.73 g/l

› Reductive Sugars: 1.8 g/l

› pH: 3.7