

# VISTALBA®

## VISTALBA CORTE C 2015

### VARIETAL COMPOSITION

›82% Malbec / 18% 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 dominated by a conglomerate bed with abundant smooth pebbles, covered by a layer of calcium carbonate.

›Irrigation: Surface irrigation, with water being led to the rows via furrows.

›Altitude: 995 masl

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

›Vineyard Management: Canopy of medium to low density, giving clusters indirect contact with sunlight and protecting 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. Both varieties are trained by the double Guyot method.

### VINIFICATION

›Grapes were placed in 20-kilo boxes.

›Traditional vinification, with a three-day cold pre-fermentative maceration. The cap was subjected to punching down and pumping over. Fermentation temperature: 25 °C.

›Twenty percent of the blend was aged in French oak barrels for 12 months.

### TASTING NOTES

›Color: Intense red with purple hues.

›Nose: Red fruit aromas, prunes, and ripe cherries.

›Palate: Sweet entrance, silky tannins. Bing cherries, dry fruits, and almond.

### TECHNICAL INFORMATION

›Alcohol Content: 14%

›Total Acidity: 5.2 g/l

›Reductive Sugars: 2.3 g/l

›pH: 4

