

VISTALBA®

CORTE A



2010 VISTALBA CORTE A

VARIETAL COMPOSITION:

60% Malbec, 30% Bonarda, 10% Cabernet Sauvignon

ORIGIN:

Finca Vistalba
High Mendoza River Basin, Lujan de Cuyo
Mendoza, Argentina

SOIL:

Silt loam with medium to low fertility and low content of organic material. Well-drained, with low salinity levels

CLIMATE:

Harsh winters and warm summers with mild or warm days and very cold nights. The broad daily temperature range to which vines are exposed during their vegetative growth favors color development and tannin production

HARVEST:

Grapes were hand picked and placed in 40-pound boxes. Malbec grapes were harvested from April 1st to 8th, Cabernet on March 19th and Bonarda on April 20th.

AGING:

20% of the wine was aged on French Oak for 18 months, and stored in the bottle for 6 months before being released to the market.

Aging potential: Up to 8 years

TASTING NOTES:

Inky purple color with a dark core. Aromas of mineral, violets, Asian spices, and assorted black and blue fruits set the stage for a dense, structured, savory and impeccably balanced wine that will benefit from another 3-4 years of cellaring to reveal its full potential.

TECHNICAL DATA:

Alcohol content: 15.0%

Total acidity: 5.63 g/L

Sugar: 2.32 g/L

pH: 3.46