

VISTALBA®

CORTE A



2011 VISTALBA CORTE A

VARIETAL COMPOSITION

54% Malbec
30% Bonarda
16% Cabernet Sauvignon

ORIGIN

Finca Vistalba
High Mendoza river basin, Luján 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 (15°C/59°F) to which vines are exposed during their vegetative growth favors color development and tannin production.

HARVEST

Grapes were hand-picked and placed in 18-kilo (40-pound) boxes.
Malbec grapes were harvested April 11th,
Cabernet grapes were harvested March 14th and
Bonarda on April 16th.

AGING

100% of the wine was aged in French Oak barrels for 19 months, bottled on March 26, 2013, and aged in bottle for an additional 12 months.

TASTING NOTES

A deep red that is almost blackish in the center with beautiful ruby edges. A complex nose with spicy notes of nutmeg and dried fruits like fig and nutty overtones. Good structure and volume in the mouth with a finish of dried fruits and notes of vanilla and cinnamon that evidence its passage in oak.

TECHNICAL DATA

Alcohol: 14.9%
TA: 6.12 g/L
RS: 3.05 g/L
pH: 3.6