

VISTALBA®

CORTE B



2011 VISTALBA CORTE B

VARIETAL COMPOSITION

51% Malbec
37% Bonarda
12% 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 March 31st,
Cabernet grapes were harvested April 9th and
Bonarda on April 19th.

AGING

100% of the wine was aged in French Oak barrels for 12 months. Bottled on October 13, 2011.

TASTING NOTES

A glass coating opaque purple color, it displays a bouquet of cedar, cinnamon, eucalyptus and assorted black fruits. Medium- to full-bodied, on the palate it exhibits complexity, savory fruit, layers of flavors, and excellent length. It will evolve for 1-2 years and drink through 2016.

TECHNICAL DATA

Alcohol: 14.5%
TA: 5.80 g/L
RS: 2.70 g/L
pH: 3.7