

VISTALBA®

CORTE C

2012 VISTALBA CORTE C



VARIETAL COMPOSITION

80% Malbec
20% 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 4th - 10th and Cabernet grapes were harvested on April 18th.

AGING

20% of the wine was aged in French Oak barrels for 12 months, and aged in bottle for an additional 6 months.
Cellar up to 8 years.

TASTING NOTES

Purple colored, it has an expressive nose of cedar, spice box, cassis and black cherry. On the palate it displays elegance, ripe flavors, plenty of spice and good balance. An excellent value, enjoy with grilled meats, pizza or spicy pastas.

TECHNICAL DATA

Alcohol: 14.1%
TA: 5.20 g/L
RS: 2.60 g/L
pH: 3.6