

VISTALBA®

CORTE C



2011 VISTALBA CORTE C

VARIETAL COMPOSITION:

80% Malbec, 20% 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. Cabernet Sauvignon was harvested on March 23, and Malbec, April 1 to 13

AGING:

20% of the wine was aged on French Oak for 12 months, and stored in the bottle for 6 months before being released to the market.

Aging potential: Up to 8 years

TASTING NOTES:

Color: Dark, deep burgundy

Aroma: Fruity (prunes and plums), spicy (pink pepper), with notes of mushrooms

Taste: Rich, juicy, powerful, voluptuous and complex. Good tannins. A vibrant wine with a caramel finish

TECHNICAL DATA:

Alcohol content: 15%

Total acidity: 5.30 g/L

Sugar: 2.20 g/L

pH: 3.80