

VISTALBA®

VISTALBA CORTE A 2016

· VARIETAL COMPOSITION ·

66% Malbec, 18% Cabernet Sauvignon, 16% Bonarda.

· VINEYARDS ·

Finca Vistalba

Appellation: Luján de Cuyo, Mendoza

Sub-appellation: Vistalba

· TERROIR ·

Soils of alluvial origin, with a top layer of silty clay loam. The soil profile is then dominated by a conglomerate bed with abundant smooth pebbles, covered by a layer of calcium carbonate.

› Malbec grapes from block No. 4, whose top soil is 60-cm (24-inch) deep.

› Bonarda grapes from block No. 2, with a top soil depth of 40 cm (16 inches).

› Cabernet Sauvignon grapes from block No. 7, with a top soil depth of 40 cm (16 inches) and greater clay content than the previous two.

› Irrigation: Surface irrigation, with water being led to the rows by means of furrows.

› Altitude: 995 masl / 3,264 fasl

› Year of planting: Malbec 1.948 / Bonarda: 1.948 / Cabernet Sauvignon: 1.999

› Vineyard Management: Canopy of medium to low density, intended to give clusters indirect contact with sunlight and protect them from direct exposure. Traditionally tilled soils, with rye as a cover crop in alternate rows. The vineyard is sustainably managed, avoiding the use of herbicides and pesticides. The three varieties are trained by the double Guyot method.

· VINEYARD MANAGEMENT ·

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· VINIFICATION ·

› Grapes were placed in 20-kilo boxes.

› Harvest Date: Malbec: late March / Cabernet Sauvignon: April 6 and 7 / Bonarda: April 15

› Winemaking details: Traditional winemaking methods were used. The wine was fermented in concrete vats without an epoxy coating. Three-day cold pre-fermentative maceration. The cap was subjected to punching down and pumping over.

› Fermentation took place at 25° C (77° F). Aging took place in 3,500-liter (925-gallon) foudres, 500-liter (132-gallon) pipes and barrels for 18 months, all of which were French oak and 40% of which was first-use. Bottling date: June 21, 2018. Aging potential: 10 years and above

· TASTING NOTES ·

› Color: Deep red garnet.

› Aroma: Very complex aromas, where ripe red plums and dried peaches stand out, followed by spicy notes, such as nutmeg and pepper, with hints of vanilla and cocoa conferred by its aging in oak.

› Palate: Plenty of structure and volume, where its outstanding red fruit leads to a pleasant, persistent finish.

· TECHNICAL INFORMATION ·

› Alcohol content: 14.1 %.

› Total acidity: 6 g/l.

› Reducing sugars: 2.4 g/l.

› pH: 3.75

