

VISTALBA®

VISTALBA CORTE C 2018



· VARIETAL COMPOSITION ·

85 % Malbec 15 % Cabernet Sauvignon

· VINEYARDS ·

Finca Vistalba

Appellation: Luján de Cuyo, Mendoza

Sub-appellation: Vistalba

· TERROIR ·

Soils of alluvial origin, with a top layer of clay loam. The soil profile is dominated by a conglomerate bed with abundant pebbles.

› *Irrigation: furrow irrigation*

› *Altitude: 995 masl / 3,576 fasl*

› *Year of Vineyard Implantation: 1948 (Malbec) - 1999 (Cabernet Sauvignon)*

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.

Both varieties are trained in the double Guyot method.

· WINEMAKING ·

Harvest Date: mid- and end of March (Malbec) and first week of April (Cabernet Sauvignon)

› *Grapes were handpicked and placed into 20-kilo boxes.*

› *Winemaking Details: traditional vinification, with a three-day cold pre-fermentative maceration using 10% whole clusters. The cap was subjected to punching down and pumping over. Fermentation temperature: 25°C.*

Twenty percent of the blend was matured in oak barrels for 8 months.

· TASTING NOTES ·

› *Color: ruby red*

› *Aroma: ripe red fruit notes and spices such as clove and pepper*

› *Palate: sweet, velvety attack and round mid-palate. Well-structured and with a long finish.*

· TECHNICAL DATA ·

› *Alcohol Content: 14.8%*

› *Total Acidity: 5.38 g/l*

› *Reducing Sugars: 2.11 g/l*

› *pH: 3.64*