

VISTALBA®



VISTALBA CORTE B 2015

VARIETAL COMPOSITION:

› 81% Malbec / 11% Cabernet Sauvignon / 8% Bonarda.

VINEYARDS

Finca Vistalba

Denomination: Luján de Cuyo, Mendoza

Sub-denomination: 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 3, whose top soil is 50 cm deep.
- › Bonarda grapes from Block 2, whose top soil is 40 cm deep.
- › Cabernet Sauvignon grapes from Block 7, whose top soil is 40 cm deep and has a greater clay content than the previous.
- › Irrigation: Surface irrigation, with water being directed to the rows by means of furrows.
- › Altitude: 995 masl
- › Year of Planting: Malbec: 1948 / Bonarda: 1948 / Cabernet Sauvignon: 1999
- › 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.

VINIFICATION

- › Harvest Date: Malbec: In two stages, on April 8 and 10 / Cabernet Sauvignon: on April 6 and 8 / Bonarda: April 17.
- › Grapes were placed in 20-kilo boxes.
- › Traditional vinification. 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 temperature: 25 °C.
- › Twelve-month maturation in French oak barrels, 40% of which were first-use.

TASTING NOTES

- › Color: Intense bordeaux color with brilliant violet hues.
- › Nose: Fresh prunes aromas, dry figs and blackberries. Barrel aromas as tobacco, vanilla and cedarwood.
- › Palate: Sweet and velvety tannins. Great volume and body. Cacao, dark chocolate and subtle coffee notes can be found on its long lasting finish.

TECHNICAL INFORMATION

- › Alcohol Content: 14.6 %
- › Total Acidity: 5.3 g/l
- › Reductive Sugars: 2.4 g/l
- › pH: 4