

# VISTALBA®

## VISTALBA CORTE B 2017

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### · VARIETAL COMPOSITION

68% Malbec / 18% Cabernet Sauvignon / 14% Bonarda

### · VINEYARDS ·

Finca Vistalba.

Appellation: Lujan 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 blocks No. 3 and 4, with a top soil depth of 60 cm.

Bonarda grapes from block No. 2, with a top soil depth of 40 cm.

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

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

› Altitude: 995 masl / 3,265 fasl

› Year of vineyard implantation: 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.

### · WINEMAKING ·

› Grapes were picked into 20-kilo boxes.

› Harvest Date: Malbec: April 2 and 3 / Cabernet Sauvignon: March 25 / Bonarda April 13 and 14.

› Traditional winemaking methods were used. The wine was fermented in concrete vats without an epoxy coating. Three-day cold prefermentative maceration, as well as manual punching down and pumping over. Fermentation temperature: 25 °C. In addition, microvinification in barrels. Aging was done in 35hl casks, barrels of 225lts and of 500lts of French Oak for 15 months, 30% of which were new barrels.

### · TASTING NOTES

› Color: Garnet red

› Aroma: Mature red plums, dried peaches and dried fruit.

› Palate: Sweet entry, good structure and acidity. Velvety tannins with a long and persistent finish.

### · TECHNICAL DATA

› ABV: 14.2%

› Total acidity: 5.6g/l

› Reducing sugars: 2.12 g/l

› pH: 3.65

