

VISTALBA®

VISTALBA CORTE A 2018



· VARIETAL COMPOSITION ·

Malbec 65% - Cabernet Sauvignon 25% - Bonarda 10%

· 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 and Cabernet Sauvignon: beginning of April / Bonarda: mid April

› 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 ap 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-litre (132-gallon) pipes and barrels for 18 months, all of which were French oak and 30% of which were first use. Bottling date: June 2021. 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.

› Palate: plenty of structure and volume. A vibrant wine where red fruits stand out. Elegant and long finish.

· TECHNICAL INFORMATION ·

› Alcohol content: 15 %.

› Total acidity: 5.55 g/l.

› Reducing sugars: 1.8 g/l.

› pH: 3.64