

VISTALBA®



VISTALBA CORTE C 2023

· VARIETAL COMPOSITION ·

Malbec 85% - Cabernet Sauvignon 15%

· 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

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: beginning of March (Malbec) and end of March (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 for the Malbec. 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 with an elegant finish.

· TECHNICAL DATA ·

› Alcohol Content: 14.5%

› Total Acidity: 5.30 g/l

› Reducing Sugars: 2.3 g/l

› pH: 3.50