

SINGLE VINEYARD VISTA FLORES 2006

Valle de Uco

THE ESTATE

100% of these grapes originate from a vineyard located to the west of Vista Flores, with high density planting and low yield production. Special cultural work is being carried out in this vineyard, to achieve greater quality and concentration of the grapes. Yield: 5.5 To/Ha.

VINTAGE

The 2005 winter was not too cold. The spring was dry and temperate, and some climatic phenomena, including the *Zonda* wind occurred during the flowering season, producing smaller clusters and fewer grapes. This increased the leaf/cluster ratio, and resulted in a high natural concentration within the fruit. In January the high temperatures increased the sugar content, so special care was taken regarding the maturation of phenols, to ensure the grapes were harvested on time. This resulted in the best harvest of the decade.

WINEMAKING

The grapes go through a double selection process and are released by gravity into stainless steel tanks for pre-fermentation maceration at 5°C for 7 days. Then the alcoholic fermentation begins with indigenous yeasts at 24°C for 15 days. In this wine, pumping is not used; the cap is rotated by manual *pigeage* throughout the fermentation, and once this is completed, post-fermentation maceration begins for 4 days. Then the wine goes in to new barrels of French oak, where malolactic fermentation and ageing takes place for 12 months. The following year, due to the powerful structure of the fruit, the wine is placed in a second set of new oak barrels for 24 months, completing 36 months of aging.

TASTING NOTES

Blue-black in color with violet hues. The nose is complex with notes of blackberry and wild strawberries. The pure fruit character follows through on the palate, mixing with hints of jasmine, white rose and violets, as well as the gentle spiciness of well-integrated oak from 36 months barrel-aging. The mouth feel is opulent with good depth of fruit supported by firm, underlying tannins, and the finish is long, with lasting berry flavors.

TECHNICAL INFORMATION

Vintage: 2006

Varietal: 100% Malbec

Region: Vista Flores, Valle de Uco, Mendoza – Argentina

Winemakers: Alberto Antonini – Attilio Pagli

Closure: Natural cork

Alcohol: 14.6 %

Total Acidity: 5.75 g/l

PH: 3.6

Residual Sugar: 2.42 g/l

