

Metropolitan

WINES & SPIRITS

Finca & Bodega Vistalba Corte A 2004



Product Information:

Appellation:	Vistalba, Lujan De Cuyo, Mendoza
Blend:	40% Malbec, 40% Cabernet Sauvignon, 20% Bonarda
Yeasts:	60% Native; 40% Selected
T.A:	5.42 g/L
V.A:	0.65 g/L
Alc:	15.0%
Closure:	Cork

Winemakers Notes:

This rich, ripe wine is aged for 18 months in French, medium-toasted oak barrels. The wine is then bottled and aged for an additional 10 months to achieve the perfect harmony, balance, and length.

Reviews:

(03 Vintage) 91Pts, Stephen Tanzer

"Red-ruby. Deep, sappy aromas of singed blackberry, black raspberry, currant, dark chocolate, mint and flowers; dominated today by its cabernet component. Then sweet, dense and deeply fruity, with layered, very ripe flavors of candied dark berries nicely framed by ripe, integrated acidity. Finishes with very fine, sweet tannins and terrific lingering fruit. Like the Corte B, this was fined but not filtered."

- ST (Nov/Dec., 2005)

Supplier Information:

This family estate is located in the center of Vistalba, within Lujan De Cuyo, at the foot of the Andes. The rough characteristics of the soil are a preferred growing environment for the Malbec grape. Most of the 50 hectares of vineyards (Malbec, Cabernet Sauvignon, Merlot, and Bonarda) were planted in 1948, the rest completed in 1999. With an average height of 950 meters above sea level, traditional irrigation is applied. The harvest is manually carried out, with the best grapes chosen for the Corte line. The modern winery was constructed over three years, and boasts cutting edge equipment and storage facilities to ensure ideal conditions and precise temperature control throughout the winemaking process.

For additional information please visit www.carlospulentawines.com.