

# Metropolitan

WINES & SPIRITS

## Finca & Bodega Vistalba Corte C 2004



### Product Information:

Appellation:	Vistalba, Lujan De Cuyo, Mendoza
Blend:	85% Malbec, 15% Merlot
Yeasts:	Selected
T.A:	5.68 g/L
V.A:	0.50 g/L
Alc:	13.6%
Closure:	Cork

### Winemakers Notes:

Some of the wine is aged for 12 months in French, medium-toasted oak barrels, and the rest in concrete vats. The wine is then bottled and aged for an additional 6 months.

### Reviews:

88Pts, Wine Spectator (Dec. 15, 2005)

*"Bright, tasty mix of red and blackberry fruit, with vanilla and mocha notes framing the juicy finish. Malbec and Merlot. Drink now through 2007."*

88Pts, Stephen Tanzer (Nov/Dec., 2005)

*"Dark red-ruby. Pure, expressive aromas of blackberry, pepper, leather, black olive, tobacco, game and smoke. Ripe, spicy and firm but not at all overly sweet, with lush, juicy flavors of cassis, redcurrant, cherry, violet, licorice and pepper, plus complicating notes of tobacco and white fruits. Firmly built and quite persistent."*

### 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](http://www.carlospulentawines.com).