

HIGH NOTE™

ELEVATED

Malbec



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WINERY

Vista del Sur

APPELLATION

Uco Valley, Mendoza, Argentina

VINTAGE

2008

TECHNICAL NOTES

Total Acidity: 5.7g/L

Alcohol: 13.8%

pH: 3.72

VARIETAL BLEND

85% Malbec

7% Cabernet Sauvignon

4% Cabernet Franc

2% Viognier

2% Petit Verdot

WINEMAKER

Fernando Buscema

VINTAGE NOTES

Early Start and Cool Finish Adds to Wine's Complexity

The long growing season started with a warmer than usual spring and an early summer. It was followed by an exceedingly dry period until precipitation and cooler temperatures emerged in late January and early February. This weather change slowed the grape's ripening process and resulted in longer than usual hang times. The end of the season's cool and dry conditions allowed the grapes to mature gradually, producing an outstanding vintage with exceptional levels of concentration and complexity.

MATURATION / WINEMAKING

The grapes were hand harvested from the different vineyards at various times in order to achieve specific aromatics. Maceration and fermentation were carefully regulated maximizing the unique character of each grape and the vineyard in which it was grown. Pre-fermentation and cold maceration were at 4°C for 2-4 days. Fermentation lasted for seven days, and was held at temperatures under 26-28°C, with 16 to 18 days of maceration in tronco-conic tanks.

AGING

Seven months in barrels; 65% French and 35% American (24% new)

VINEYARDS

Grapes are sourced from five vineyards with sandy loam soils, ranging in elevation from 3200 feet to 5000 feet above sea level. Vista del Sur Winery blends Malbec fruit from a variety of microclimates within the Uco Valley to achieve a more complex wine.

Vistaflores

- Altitude: 3,281', 13% of blend
- Contributes notes of spices and red fruits

Altamira

- Altitude: 3,780', 37% of blend
- Contributes notes of violets and acidity

Eugenio Bustos

- Altitude: 3,611', 14% of blend
- Contributes racy acidity and deep purple color

La Consulta

- Altitude: 3,700', 14% of blend
- Contributes notes of black stone fruit

Gualtallary

- Altitude: 5,000', 22% of blend
- Contributes floral and mineral notes

TASTING NOTES

Dark violet in color. Floral and spices on the nose with intense blackberry aromas. Exceptional levels of concentrated fruit and complexity with flavors of cassis, ripe red cherries, hints of black pepper, mocha and persistent vanilla. Smooth, round tannins highlight the creamy texture and lengthy finish.

FOOD PAIRINGS

A highly heralded match with grilled meats, complementing rich smoky flavors with the wine's ripe juicy profile. Also pairs well with grilled or roasted vegetables, pasta dishes and rich sauces.