



# HIGH NOTE

ELEVATED

*Malbec*

**WINERY:** Vista del Sur  
**APPELLATION:** Uco Valley, Mendoza, Argentina  
**VINTAGE:** 2009  
**TECH. NOTES:** Total Acidity: 5.85 g/L  
 Alcohol: 13.9%  
 pH: 3.68  
**VARIETAL BLEND:** 94% Malbec  
 3% Cabernet Franc- Contributes strong spice notes  
 2% Petit Verdot- Contributes red fruit aromas & fine tannins  
 1% Bonarda- Contributes olive notes  
**WINEMAKER:** Fernando Buscema

**VINTAGE NOTES:**

**Rainy Start and Sun-filled Finish Adds to Wine's Complexities**

Late spring and early summer saw 25% more rain than usual. These rains had a natural cooling effect during the months of November and December. The weather stayed dry from the end of December through May with moderate temperatures, lots of sunshine and nighttime breezes. Ideal weather conditions from February through May caused the average harvest date to be 10 days earlier than usual. The aromas and tannins developed perfectly.

**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 5°C for two to four days. Fermentation lasted for nine days, and was held at temperatures under 25-27°C, with 17 to 20 days of maceration in tronco-conic tanks.

**AGING:**

Nine months in barrels; 70% French and 30% American (26% new)

**VINEYARDS:**

Grapes are sourced from five vineyards with sandy loam soils, ranging in elevation from 3,200 feet to 5,000 feet above sea level. The Vista del Sur Winery blends Malbec fruit from a variety of microclimates within the Uco Valley to achieve a more complex wine.

**VISTA FLORES**

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

**ALTAMIRA**

Altitude: 3,780', 38% of the blend  
Contributes notes of violets and acidity

**EUGENIO BUSTOS**

Altitude: 3,611', 15% of the blend  
Contributes racy acidity and deep purple color

**LA CONSULTA**

Altitude 3,700', 13% of the blend  
Contributes notes of black stone fruit

**GUALTALLARY**

Altitude: 5,000', 21% of the blend  
Contributes racy acidity & deep purple color

**TASTING NOTES:**

Dark violet in color. Flowers and spice 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.



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Altitude is essential in providing our vineyards with intense sunlight and cool temperatures. This perfect paradox allows us to craft a Malbec with a deep violet hue, smooth velvety texture and vibrant fruit aromas.

*Uco Valley, Mendoza, Argentina*

750 ml a 53 mm Cr