



CARMELITA VISTA

Carmelita Vista Malbec 2013 is intense ruby red in the glass and has a fresh, fruity nose with a progressive bloom of black cherry, plum and violet aromas. In the mouth it has a gentle elegance balanced with strength and structure from maturation in oak. The beautiful finish will continue to elongate with time.

Varietal	100% Malbec
Vintage	2013
Production	350 cases x 6 bottles
Vineyard	Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this superior wine.
Harvest	Hand picked on 25th April 2013
Yield	1.8 tonnes per acre
Winemaking	2 day cold maceration; 2 day post-fermentation maceration; 14 day total maceration period. 10 day primary fermentation (average temperature 24 - 29°C). Malolactic fermentation in barrel ended 7th July 2013.
Maturation	12 months in oak (15% new)
Bottling	Bottled on 17th June 2014. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.

