



CARMELITITA

2015

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VISTA



MALBEC

MENDOZA ARGENTINA

CARMELITA

# VISTA

Carmelita Vista Malbec 2015 is intense ruby port in the glass. The ripe red fruity nose exhibits red berry, plum and gentle black pepper aromas. This medium bodied wine is balanced and shows soft tannins and a bright acidity. The beautiful finish will further tone and elongate with time.

Varietal	100% Malbec
Vintage	2015
Production	1,000 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 27th March 2015
Yield	3.0 tonnes per acre
Winemaking	2 day cold maceration; 3 day post-fermentation maceration; 12 day total maceration period. 7 day primary fermentation (average temperature 26 - 28°C).
Maturation	16 months in oak (5% new)
Bottling	Bottled on 17th August 2016. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.

