



2019

CARMELITA

VISTA



MALBEC

MENDOZA ARGENTINA

CARMELITA

# VISTA

Carmelita Vista Malbec 2019 is intense ruby red in the glass.

This Malbec exhibits aromas of raspberries, black cherries and black pepper on the nose. On the palate, it demonstrates characteristics of a true Uco Valley Malbec with soft, round and bold tannins.

Varietal	100% Malbec
Vintage	2019
Production	400 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 26th March 2019
Yield	4.0 tonnes per acre
Winemaking	3 day cold maceration; 6 day post-fermentation maceration; 15 day total maceration period. 10 day primary fermentation performed in a small tank (average temperature 24 - 28°C). Malolactic fermentation in stainless steel tank ended September 2019.
Maturation	Unoaked
Bottling	Bottled on 16th September 2020. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.

