



CARMELITITA

2020

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VISTA



MALBEC

MENDOZA ARGENTINA

CARMELITA

# VISTA

Carmelita Vista Malbec 2020 is deep ruby red with violet hues in the glass. Its nose is intense, full of blackberries, red berries and plum that gives way to a palate of subtle spices and black pepper. It is crisp and medium-bodied with a long, elegant finish.

Varietal	100% Malbec
Vintage	2020
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 1st April 2020
Yield	4.0 tonnes per acre
Winemaking	3 day cold maceration; 4 day post-fermentation maceration; 18 day total maceration period. 14 day primary fermentation performed in a small tank (average temperature 25 - 28°C). Malolactic fermentation in stainless steel tank ended September 2020.
Maturation	Unoaked
Bottling	Bottled on 17th January 2022. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.

