



2012

CARMELITA

VISTA



MALBEC

MENDOZA ARGENTINA

CARMELITA

VISTA

Carmelita Vista Malbec 2012 has brilliant clarity of ruby port in the glass and a progressive bloom of black cherry and raspberry aromas. The juicy fruit core is balanced with strength and structure from maturation in French oak. The beautiful finish will continue to tone and elongate with time.

Varietal	100% Malbec
Vintage	2012
Production	150 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 16th April 2012
Yield	1.8 tonnes per acre
Winemaking	7 day cold maceration; 4 day post-fermentation maceration; 25 day total maceration period. 14 day primary fermentation (average temperature 26 - 29°C). Malolactic fermentation in barrel ended 27th June 2012.
Maturation	10 months in French oak
Bottling	Bottled on the 21st March 2013. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring. Decanting is recommended.

