



2014

CARMELITA

VISTA



MALBEC

MENDOZA ARGENTINA

CARMELITA

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Carmelita Vista Malbec 2014 is intense ruby port in the glass. The ripe red fruity nose exhibits blooms of black cherry and raspberry aromas. In the mouth it has a subtle elegance balanced with strength and depth from maturation in oak. The beautiful finish will further tone and elongate with time.

Varietal	100% Malbec
Vintage	2014
Production	650 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 28th April 2014
Yield	4.0 tonnes per acre
Winemaking	5 day cold maceration; 3 day post-fermentation maceration; 20 day total maceration period. 12 day primary fermentation (average temperature 23 - 30°C).
Maturation	9 months in oak (10% new)
Bottling	Bottled on 13th February 2015. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.

