



High Note

UCO VALLEY · ARGENTINA



PRODUCER PROFILE

Estate owned by: Vista del Sur
Winemaker: Leopoldo Kuschnaroff
Estate founded: 2008
Region: Uco Valley
Country: Argentina

High Note Malbec 2013

WINE DESCRIPTION

Grapes are sourced from five vineyards with sandy loam soils, ranging in elevation 3,300 - 5,000 feet above sea level. Vista Flores vineyard has flavors of spice, red fruits and minerality. La Consulta adds black fruit and mid-palate weight while Altamira's fruit has notes of violets. Eugenio Bustos vineyard offers racy acidity and floral notes while adding to the violet color. Gualtallary vineyard, at the highest altitude, brings deep purple color and additional floral and black fruit notes balanced with acidity.

TASTING NOTES

Aromas of violet, jasmine, and ripe red fruits. The palate opens with notes of plums and toffee and gives way to hints of almonds and cinnamon. Round tannins lead into a ripe fruit finish.

FOOD PAIRING

A highly heralded match with grilled meats, complementing rich smoky flavors with the wine's ripe juicy profile. Also pairs well with grilled or roasted vegetables, pasta dishes and rich sauces.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Vista Flores, La Consulta, Altamira, Gualtallary, and Eugenio Bustos vineyards
Soil composition:	Calcareous, Clay Sandy-Loam
Training method:	VSP
Elevation:	3,200 - 5,000 feet
Vines/acre:	1,600
Yield/acre:	3.3 tons
Exposure:	Eastern / Western
Harvest time:	April-May

WINEMAKING & AGING

Varietal composition:	93% Malbec, 7% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	80-84 °F
Maceration technique:	Cold Soak Maceration, Racking, Punchdown, and Pumpovers
Length of maceration:	12 days; 18 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Cement vats
Size of aging container:	225 L
Type of oak:	French and American
Length of aging before bottling:	9 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.8
Acidity:	5.4 g/L