



# 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 Red Blend 2014

### WINE DESCRIPTION

Temperatures were generally cooler throughout summer and especially in early Autumn, leading to unusually high natural acidity (lower pH's) and relatively low sugar/alcohol levels - the perfect balance. Nights were cooler than average and harvest happened between 7 and 10 days later than usual, giving us bright aromatics in addition to the hang-time related velvetiness in the tannins. In summary, the 2013 harvest is characterized by optimal fruit set and normal yields. Overall cooler climate and cooler nights give us wines with bright acidity and aromatics, and the velvety tannins that come from a longer hang-time. Although these wines will have the necessary acidity and tannins to age, it might be hard for many to refrain from their immediate appeal. In summary, the 2013 harvest is characterized by optimal fruit set and normal yields. Overall cooler climate and cooler nights give us wines with bright acidity and aromatics, and the velvety tannins that come from a longer hang-time. Although these wines will have the necessary acidity and tannins to age, it might be hard for many to refrain from their immediate appeal.

### TASTING NOTES

Intense nose with Malbec traces of ripe, sweet plum and blackberry laced with Cabernet Sauvignon and Syrah spice fragrances. Barrel aging provides further complexity with delicate oak and vanilla flavors.

### FOOD PAIRING

This unctuous and jammy wine is ideal with honey glazed pork, grilled sirloin steak, or with orange sauce and lamb tagine recipes.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Vista Flores, La Consulta, Altamira, Gualtallary, and Eugenio Bustos vineyards
Soil composition:	Calcareous and Sand
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:	70% Malbec, 20% Cabernet Sauvignon, 10% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	77-80 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	12 days; 18 days
Type of aging container:	Barrels and Cement vats
Type of oak:	French and American