



TASTING NOTES



Name of the wine	Alfa Crux Malbec
Vintage	2010
Varieties	Malbec 100%

Vineyard description	
Apellation	La Consulta-El Cepillo, Mendoza
Harvest	During April. Double hand selection, the first for the bunches, the second for the grapes.
Altitude	3600 ft.

Winemaking characteristics	
Fermentation / Maceration	In stainless steel tanks. Total of 28 days, including 5 days in between 6 and 8° C. Malolactic fermentation in barrels.
Barrel Aging	20 months in new oak barrels, (80% French and 20% American).
Filtration	Unfiltered

Technical analysis	
Alcohol	14,5%
Total Acidity	4.50 g/l
pH	3,72

Rewards and Mentions	
	Four stars Decanter "Highly Recommended" 93 points Wine Spectator "Highly Recommended" Top Three Argentine Wine Tom Stevenson Wine Guide

More information at www.ofournier.com