



O. FOURNIER

*Cult Grapes*



## ALFA CRUX

Vintage 2008

Variety 75% Tempranillo, 20% Malbec,  
5% Cabernet Sauvignon

### VINEYARD DESCRIPTION

Appellation	El Cepillo, Pareditas, La Consulta, Mendoza - Argentina
Harvest	Begins and ends during April. Double hand selection at the winery for bunches and grapes.
Altitude	1100 m / 3600 ft

### WINEMAKING CHARACTERISTICS

Fermentation	In stainless steel vats and oak vats
Maceration	28 days of skin contact
Barrel ageing	18 months in oak new barrels (80% French and 20% American)
Filtration	Unfiltered

### TECHNICAL ANALYSIS

Alcohol	15%
Total acidity	5,50 g/l
pH	3,75

### REWARDS, SCORES AND MENTIONS

92 points Wine Advocate (Robert Parker)

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