



Technical Notes

www.handpickedselections.com

Wine is fun!
WE'RE SERIOUS.

VIÑAS DE VILA BARBERA BARRICA 2006

ORIGIN

Cruz de Piedra, Mendoza.

VINEYARDS

163 acres Cabernet Sauvignon, 111 Malbec, 86 Bonarda, 49 Merlot, 15 Tempranillo, 15 Torrontes, 10 Sangiovese, 15 Chardonnay.

COMPOSITION

100% Barbera.

VITICULTURE

Fruit was sourced from 20+ year old vines in Vila's Oasis del Este vineyard. Harvest took place by hand during the first week of April.

YIELDS

3 – 4 tons/acre.

VINIFICATION

Cold maceration period of 2 days. Temperature-controlled fermentation, with regular pump overs. Cuvaison of 20 – 30 days. Matured 6 months in one year old oak barrels, 75% American, 25% French.

ANALYSIS

13.5% alc/vol.

TASTING NOTES

A big, brawny, briary classic, reminiscent of fine bottlings of this Italian varietal from the days before they sold for fifty bucks.

SERVE WITH

Enjoy this with strongly flavored Italian meals. It is perfect with arrabiata or puttanesca sauces but can accompany a wide range of meals. If Italian sauces don't ring your bell, enjoy with bar-b-que!



UPC

0 97871 00974 4