



Technical Notes

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VIÑAS DE VILA TINTO FUNDACIÓN 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

50% Bonarda, 25% each Cabernet Sauvignon and Malbec.

VITICULTURE

Fruit was sourced from vines averaging 30+ years in age in Vila's Oasis del Este vineyard. Harvested by hand during the first week of April.

YIELDS

4 – 5 tons/acre.

VINIFICATION

Cold maceration period of 2 days. Fermentation in temperature controlled cuves, with regular pump overs. Cuvaision of 12 – 15 days. Matured 6 – 10 months in tank with oak staves.

ANALYSIS

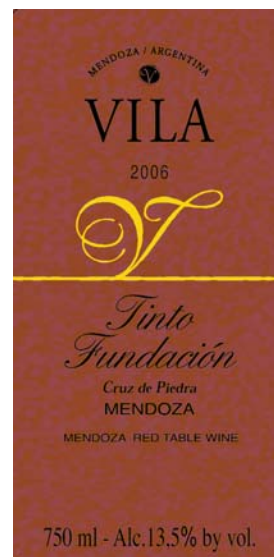
13.5% alc/vol.

TASTING NOTES

Rich and polished for the price, with plenty of ripe, red fruit aromas and just a touch of oak.

SERVE WITH

Excellent with pizza or hearty pasta dishes, or Latin American favorites including empanadas or roasted pork shoulder.



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