



## Technical Notes

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*Wine is fun!*  
WE'RE SERIOUS.

### VIÑAS DE VILA MALBEC 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% Malbec.

#### VITICULTURE

Fruit was sourced from 10+ year old vines in Vila's Los Árboles vineyard. Harvest took place 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. Cuvaison of 15 – 20 days. Matured 6 – 10 months in tank with oak staves.

#### ANALYSIS

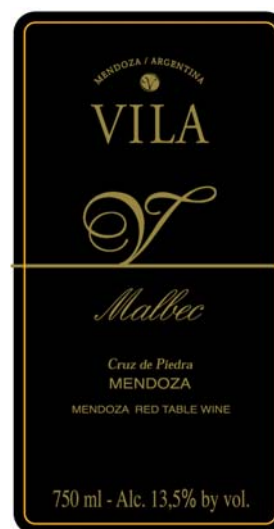
13.5% alc/vol.

#### TASTING NOTES

Textbook Malbec! Spicy aromas of dark fruit and violets on the nose. Well-balanced, with firm tannins on the palate.

#### SERVE WITH

Pair with red meats, pasta with red sauce, grilled vegetables, and classic Argentine dishes including empanadas and asado.



#### UPC

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