



TASTING NOTES



Name of the wine	Alfa Cruz
Vintage	2001
Varieties	70% Tempranillo, 20% Malbec, 10% Merlot

Vineyard description	
Apellation	La Consulta-Pareditas-Villa Seca -El Cepillo-Chilecito, Mendoza
Harvest	Double hand selection in the winery, the first for bunches and the second for grapes.
Altitude	3600 ft.

Winemaking characteristics	
Fermentation / Maceration	In stainless steel tanks 28 days in total, including 7 days of cold maceration between 6 and 8°C. Malolactic fermentation in oak barrels.
Barrel Aging	17 months in new oak barrels (80% French and 20% American).
Filtration	Unfileterd

Technical analysis	
Alcohol	14%
Total Acidity	4,32 g/l
pH	3,8

Rewards and Mentions	
	<p>“Best Argentine Wine Trophy” International Wine Challenge Sept. 2004 (only 21 trophies from more than 8,000 wines)</p> <p>91 points Wine Spectator 92 points Guía Peñín</p> <p>Selected for Wine Spectator Grand Tour 2005 (200 of the best wineries in the world)</p> <p>Stated by Michel Rolland as one of the top two wines from Argentina</p> <p>Mentioned by Jancis Robinson at Financial Times article as top five Argentine wine</p> <p>Four stars Wine Magazine 2005</p> <p>New World Gems Hugh Johnson Pocket Guide 2006</p> <p>**** Prowein Tasting</p> <p>Gold Medal “Argentine Wine Awards”</p>

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