



TASTING NOTES



VARIETIES
 60% TEMPRANILLO, 35% MALBEC, 5% MERLOT.
 LOCATION OF VINEYARD: LA CONSULTA, PAREDITAS, EL CEPILLO, CHILECITO (MENDOZA). ALTITUDE: 3600 METERS (11800 FT.). HARVEST: HAND-PICKED IN 1999 (EARLY) BUNCH, SECOND APRIL 1999. ALCOHOLIC FERMENTATION: SEVEN DAYS IN STAINLESS STEEL TANKS AT 16°C (61°F). MACERATION: TWENTY EIGHT DAYS AT 16°C (61°F). MALOLACTIC FERMENTATION: IN OAK BARRELS. AGING: SEVENTEEN MONTHS IN NEW OAK BARRELS (80% FRENCH, 20% AMERICAN). PRODUCTION: 40,000 BOTTLES.
This wine has not been filtered.
 IN ORDER TO FULLY APPRECIATE THE QUALITY OF THIS WINE, WE RECOMMEND DRINKING IT SLOWLY, ENJOYING THE MOMENT AS IT'S MEANT.
 PRODUCT OF ARGENTINA. PRODUCED AND BOTTLED BY: O. FOURNIER S.A. B. 5010, LA CONSULTA, SAN CARLOS, MENDOZA (ARGENTINA). EXP. BELLO & L. 4400 - 1 www.ofournier.com
 CONTAINS SULFITES



Name of the wine	Alfa Cruz
Vintage	2002
Varieties	60% Tempranillo, 35% Malbec, 5% Merlot

Vineyard description	
Apellation	La Consulta-Pareditas-El Cepillo-Chilecito, Mendoza
Harvest	From the beginning to the end of April, with double hand selection in the winery, the first for bunch selection and the second for grape selection.
Altitude	3600 ft

Winemaking characteristics	
Fermentation / Maceration	In stainless steel tanks. 28 days in total, with 7 days cold maceration in between 6 and 8°C. Malolactic fermentation in the barrel.
Barrel Aging	17 months in new barrels (80% french and 20% american)
Filtration	Unfiltered

Technical analysis	
Alcohol	14,4%
Total Acidity	4,76 g/l
pH	3,8

Rewards and Mentions	
93 points Wine Spectator Four stars Decanter Magazine "Best New World Red" Steven Spurrier Decanter Magazine Number 86 from Top 100 Wine List Wine	

	Spectator 2006 Selected for Wine Spectator Grand Tour 2007 (200 of the best wineries in the world)
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