



## TASTING NOTES



<b>Name of the wine</b>	Alfa Crux
Vintage	2003
Varieties	50% Tempranillo, 40% Malbec, 10% Merlot

<b>Vineyard Description</b>	
Appellation	El Cepillo, Pareditas, La Consulta, Chilecito, Mendoza - Argentina
Harvest	Begins and ends during April. Double hand selection at the winery for bunches and grapes.
Altitude	1100 mts. / 3600 ft.

<b>Winemaking Characteristics</b>	
Fermentation	In stainless steel tanks.
Maceration	28 days of skin contact
Barrel ageing	17 months in oak new barrels (80% French and 20% American)
Filtration	Unfiltered

<b>Technical Analysis</b>	
Alcohol	14,5 %
Total acidity	5,10 g/l
PH	3,70