



TASTING NOTES



Name of the wine	Alfa Crux
Vintage	2004
Varieties	50% Tempranillo, 30% Malbec, 20% Merlot

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

Winemaking Characteristics	
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

Technical Analysis	
Alcohol	14,5 %
Total acidity	4,70 g/l
PH	3,77