



TASTING NOTES



Name of the wine	Alfa Crux Malbec
Vintage	2002
Varieties	100% Malbec

Vineyard description	
Apellation	La Consulta- Mendoza
Harvest	During April; double selection, one selection for the stems and one for the grapes
Altitude	3600 FT.

Winemaking characteristics	
Fermentation / Maceration	In stainless steel tanks, 7 days in between 6 and 8°C, and a total of 28 days.
Barrel Aging	Malolactic fermentación takes place in the barrel, and the wine stays 17 months in new barrels (80% french and 20% american)
Filtration	Unfiltered

Technical analysis	
Alcohol	14,5%
Total Acidity	4,72 g/l
pH	3,8

Press Reviews, Rewards and Mentions	
	92 points Wine Spectator Selected by Wines of Argentina as institutional representative of Argentine wines (top eight) for the last five events

	<p>(only wine to have been selected to all the tastings) 92 points José Peñín</p>
--	---

More information at www.ofournier.com