



TASTING NOTES



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| Name of the wine | Alfa Crux Malbec |
| Vintage | 2004 |
| Varieties | Malbec 100% |

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| Vineyard description | |
| Apellation | La Consulta-El Cepillo, Mendoza |
| Harvest | During April. Double hand selection, the first for the bunches, the second for the grapes. |
| Altitude | 3600 ft. |

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| Winemaking characteristics | |
| Fermentation / Maceration | In stainless steel tanks. Total of 28 days, including 5 days in between 6 and 8° C. Malolactic fermentation in barrels. |
| Barrel Aging | 20 months in new oak barrels, (80% French and 20% American). |
| Filtration | Unfiltered |

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| Technical analysis | |
| Alcohol | 14,5% |
| Total Acidity | 4.50 g/l |
| pH | 3,72 |

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| Rewards and Mentions | |
| | Four stars Decanter "Highly Recommended" |
| | 93 points Wine Spectator "Highly Recommended" |
| | Top Three Argentine Wine Tom Stevenson Wine Guide |

More information at www.ofournier.com