



TASTING NOTES



Name of the wine	Alfa Crux Malbec
Vintage	2005
Varieties	Malbec 100%

Vineyard description	
Apellation	La Consulta-El Cepillo, Mendoza
Harvest	Begin and ends during April. Stems selection at the winery, sorted by hand.
Altitude	3600 ft.

Winemaking characteristics	
Fermentation / Maceration	7 days in stainless steel vats at 28 °C (82 °F) and 28 days at 24° C (77° F). Malolactic fermentation in barrels.
Barrel Aging	20 months in new oak barrels, (80% French and 20% American).
Filtration	Unfiltered

Technical analysis	
Alcohol	14,5%
Total Acidity	5.21 g/l
pH	3,73

More information at www.ofournier.com