



TASTING NOTES

Name of the wine	B CruX
Vintage	2001
Varieties	85% Tempranillo, Malbec 4%, Merlot 11%

Vineyard description	
Apellation	El Cepillo - Pareditas, La Consulta, Mendoza
Harvest	Begun and ends during April. Stems selection at the winery, sorted by hand.
Altitude	1100 mts. / 3600 ft.

Winemaking characteristics	
Fermentation	In stainless steel tanks
Maceration	28 days of skin contact
Barrel Aging	12 months in oak new barrels (80% french and 20% american)
Filtration	Unfiltered

Technical analysis	
Alcohol	14,1 %
Total Acidity	4,5 g/l
pH	3,8

More information at www.ofournier.com