



TASTING NOTES



VARIETIES
60% TEMPRANILLO, 20% MALBEC, 10% MERLOT, 10% SYRAH.

LOCATION OF VINEYARDS
LA CONSULTA, PAREDITAS, EL CEPILLO (MENDOZA). ALTITUDE 3,600 METERS (11,800 FT.). HARVEST HAND-PICKED IN 2003. (4,000.) BOTTLES DURING APRIL 2003.

ALCOHOLIC FERMENTATION 4 DAYS IN STAINLESS STEEL TANKS AT 16°C (61°F). MACERATION 28 DAYS AT 16°C (61°F). MALOLACTIC FERMENTATION IN OAK BARRELS. AGING 12 MONTHS IN OAK BARRELS (80% FRENCH, 20% AMERICAN). PRODUCTION NUMBER: THIS WINE HAS NOT BEEN FILTERED.

IN ORDER TO PRESERVE THE QUALITY OF THIS WINE, WE RECOMMEND OPENING BOTTLES IMMEDIATELY AFTER REMOVAL FROM THE CASK.

PRODUCT OF ARGENTINA. PRODUCED AND BOTTLED BY BOUTAR & VIGNON S.A. (BOUTAR & VIGNON S.A. C.A. S.R.L.) LA CONSULTA, SAN CARLOS, MENDOZA - ARGENTINA. EXP. BOUTAR & VIGNON S.A. www.ofournier.com

CONTAINS SULFITES

Name of the wine	B CruX
Vintage	2003
Varieties	60% Tempranillo; 20% Malbec, 10% Merlot, 10% Syrah

Vineyard description	
Appellation	La Consulta-Pareditas-El Cepillo Mendoza
Harvest	From the 5th to the 20th of April, selection of grapes at the winery
Altitude	3600 ft.

Winemaking characteristics	
Fermentation	In stainless steel tanks
Maceration	5 days in between 6 and 8° C, then the maceration continues for 28 days
Barrel Aging	12 months in new barrels (80% french and 20% american)
Filtration	Unfiltered

Technical analysis	
Alcohol	14,8%
Total Acidity	4,8 g/l
pH	3,7

Rewards and Mentions	
	91 points Wine Spectator Five stars Decanter Magazine (maximum score) Wine of the Month Tom Cannavan Selected by Lan Airlines for Business Class