



## TASTING NOTES



Name of the wine	B CruX
Vintage	2004
Varieties	50% Tempranillo; 40% Malbec, 10% Merlot
<b>Vineyard description</b>	
Apellation	La Consulta-Pareditas-El Cepillo Mendoza
Harvest	Form the 5th to the 20th of April, selection of grapes at the winery
Altitude	3600 ft.
<b>Winemaking characteristics</b>	
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
<b>Technical analysis</b>	
Alcohol	14,7 %
Total Acidity	4,8 g/l
pH	3,8
<b>Rewards and Mentions</b>	
	90 points Wine Spectator

More information at [www.ofournier.com](http://www.ofournier.com)

