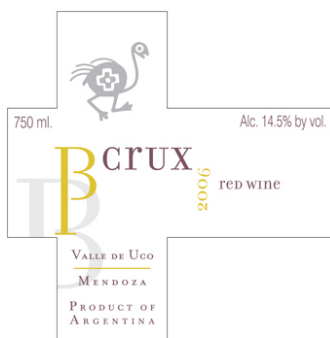




TASTING NOTES



Name of the wine	B Crux
Vintage	2006
Varieties	60% Tempranillo, 40% Malbec

Vineyard Description	
Appellation	La Consulta, Pareditas, El Cepillo Mendoza – Argentina
Harvest	Form the 5th to the 20th of April, selection of grapes at the winery
Altitude	1.100 mts. / 3.600 ft.

Winemaking Characteristics	
Fermentation	In stainless steel tanks
Maceration	28 days of skin contact
Barrel ageing	12 months in 50% new oak barrels and 50% second used barrels (80% French and 20% American)
Filtration	Unfiltered

Technical Analysis	
Alcohol	14.5°
Total acidity	5.25 g/l
pH	3,70