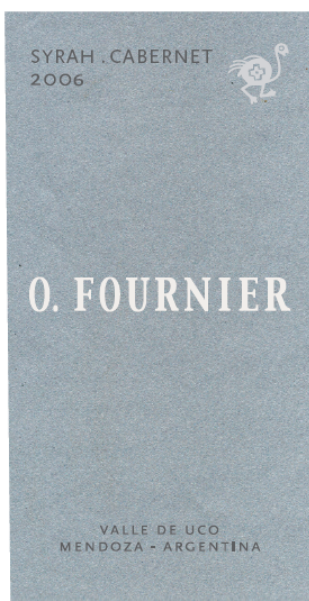




TASTING NOTES



Name of the wine	O. Fournier
Vintage	2006
Variety	50% Syrah , 50% Cabernet

Vineyard Description	
Appellation	Vista Flores, El Cepillo. Mendoza – Argentina
Harvest	During April. Double hand selection for the bunches and the grapes.
Altitude	1100 mts. / 3600 ft.

Winemaking Characteristics	
Fermentation	In stainless steel tanks.
Maceration	7 days in between 6° and 8° , 28 days of skin contact
Barrel ageing	20 months in oak new barrels (80% French and 20% American)
Filtration	Unfiltered

Technical Analysis	
Alcohol	14,5 %
Total acidity	5,85 g/l
PH	3,63