



High Note

UCO VALLEY · ARGENTINA



PRODUCER PROFILE

Estate owned by: Vista del Sur
Winemaker: Leopoldo Kuschnaroff
Estate founded: 2008
Region: Mendoza
Country: Argentina

Red Blend 2017

WINE DESCRIPTION

High Note gets its name in reference to the altitude of the vineyards located high in the Andes Mountains of the Uco Valley. Mendoza lies in the foothills of the mountains and the vineyards range from 3,300-5,000 ft above sea level, which lends unique characteristics to the wine. Although these wines will have the necessary acidity and tannins to age, it might be hard for many to refrain from their immediate appeal.

ABOUT THE VINEYARD

Vista del Sur is a new state-of-the-art winery in the Uco Valley, high in the Andes foothills of Argentina's famed Mendoza wine-making region.

Ranging in altitude from 3,300 to 5,000 feet, Vista del Sur's vineyards are among the highest in the world and enjoy the perfect combination of elements for growing the finest Malbec. Intense desert sunlight, very cool nightly temperatures, and dry sandy soil provide the fruit with long hang times and concentrated flavors without excessive sugar.

TASTING NOTES

Intense nose blackberry laced with spice fragrances, hints of blueberry. Barrel aging provides further complexity with delicate chocolate and vanilla flavors.

FOOD PAIRING

This unctuous and jammy wine is ideal with honey glazed pork, grilled sirloin steak, or with orange sauce and lamb tagine recipes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de Uco
Vineyard name:	Vista Del Sur
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,200-5,000 feet
Exposure:	Eastern / Western
Harvest time:	March-May
Certified vineyards:	SMETA and BSCI Certified

WINEMAKING & AGING

Varietal composition:	50% Malbec, 20% Cabernet Sauvignon, 20% Syrah, 10% Bonarda
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7-12 days
Maceration technique:	Punchdown and Pumpovers
Type of oak:	French and American
Length of aging before bottling:	6-9 Months in 50% French 50% American Oak (25% New Oak)
Length of bottle aging:	Minimum of 3 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	8.5 g/L
Acidity:	5.3 g/L