



ViBo 2007 Malbec | *Limited Edition* | **Argentina**

ViBo 2007, is a limited edition of 16.502 units bottled on the 17th of November, 2008

VIBO 2007 is the result of combining grapes from two different vineyards in the Uco Valley. The first is a 20-year-old plantation on sandy soil with good drainage in the Aguas Amargas sector at 1,100 m (3,650 ft) above sea level. The second is a 35-year-old vineyard planted on sandy-clay soil in the Altamira district (1,080m / 3,550 ft)

The vertically positioned vineyards are trellised low with a density of 4,500 plants per hectare and cane pruned.

The grapes, 100 % malbec, for this first edition of ViBo, were hand picked into 20 kg (44 lb) boxes between April 13 and 26, 2007.

Began with a manual double-selection process, first to eliminate leaves and select the best bunches, and then again after destemming to select the finest grapes and eliminating any remaining stems. The fruit was then crushed and allowed a 6-day pre-fermentation cold soak before being inoculated with yeast. Fermentation took place at 28°–30°C (82°–86°F), with brief pumpovers conducted daily to maximize the extraction of color and soft, friendly tannins. Once the fermentation was completed, the new wine was left on its skins for an additional 3 weeks and then racked to new French oak barrels, where malolactic fermentation occurred naturally. The final blend was made after oak aging and filtered before bottling. The wine was aged in new French oak barrels for 18 months.

LABORATORY ANALYSIS

Alcohol:	14.4% vol.
pH:	3.62
Total Acidity :	4.9 g/L
Residual Sugar:	2.6 g/L
Volatile Acidity:	0.53 g/L

TASTING NOTES ViBo 2007 shows intensely purple in color with a nose that exhibits classic Uco Valley aromas of ripe cherry, raspberry, and a touch of cinnamon. The palate shows blueberry jam and roasted coffee bean combined with elegant and well-structured tannins that lead to a complex, persistent finish.

Drink now or hold for up to 6 years

Amazing with a big, juicy steak. Also delicious with lamb chops or venison.
Best when decanted for 30–60 minutes and served at 17°–18°C (63°–64°F)