

ViBo 2009

Malbec

Limited Edition

Argentina

VIBO 2009 is the result of the combination of two different vineyards located in the Uco Valley's Altamira district, approximately 1150 m. (3,775 ft) a.s.l.

The 25-year old vines (on average) are planted in well-drained sandy soils with a relatively low clay content.

Vineyard management: The vines are trained to a low vertical shoot position and spur pruned. Density is 4,500 plants per hectare.

Variety: Malbec 100%

Harvest: The grapes were handpicked into 15 kg boxes April 13–17, 2009.

Vinification: The grapes went through two manual selection processes. First the clusters were sorted and leaves removed, and then the berries were destemmed and sorted again. The selected grapes were crushed and underwent a 6-day pre-fermentation cold soak prior to inoculation with yeasts. Brief pumpovers were carried out daily during fermentation, which was carried out at 28°–30°C (82°–86°F) to maximize color extraction and promote smooth, “friendly” tannins. A 3-week post-fermentation maceration followed prior to racking the wine to French oak barrels where malolactic fermentation occurred naturally. The final blend was prepared after barrel aging, and the wine was lightly filtered before bottling. The wine was aged for 18 months in 80% new French oak barrels.

Technical Analysis

Alcohol: 15 % vol.

pH: 3,55

Total Acidity: 5,83 g/L

Residual Sugar: 2,3 g/L

Volatile Acidity: 0,69 g/L

Tasting Notes:

Deep dark purple in color and character, intensity, elegance, and complexity on the nose along with the Uco Valley's classic ripe black cherry, blueberry and blackberry, notes. Concentrated on the palate with firm but elegant, well-rounded tannins combined with a vibrant acidity and lushness. Its tremendous structure and balance give way to a complex, persistent finish.

Excellent with juicy New York strip loin, lamb chops or venison.

Best served at 17°–18°C (63°–64°F) after decanting for 30 to 60 minutes.

Drink now or cellar for up to 10 years.

