



ViBo Malbec 2010 - Limited Edition - Argentina

VIBO 2010 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 vineyards are planted on very well-drained sandy soils with a relatively low clay content. The vines average approximately 25–30 years in age.

Vineyard management: The vines are trained to a low vertical shoot position and cane pruned with a density of 4,500 plants per hectare.
Variety: Malbec 100%

Harvest: The grapes were handpicked into 15 kg boxes during the third week of April.

Vinification: The grapes went through two manual selection processes. First the clusters were selected and sorted to remove the leaves, and then the berries were destemmed and sorted once again. The selected grapes were then crushed and underwent a 6-day pre-fermentation cold soak prior to inoculation with yeasts for fermentation at 28°–30°C (82°–86°F) with brief daily pumpovers 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 17 months in 60% new French oak barrels.

Technical Analysis

Alcohol: 15 % vol.
pH: 3.6
Total Acidity: 6.11 g/L
Residual Sugar: 2.5 g/L
Volatile Acidity: 0,77 g/L

Tasting Notes:

Deep dark bluish-purple in color. The nose presents layer after layer of aromas recalling red and black fruits such as the cherries, wild blackberries, and blueberries typical of the Uco Valley. The palate is complex, voluptuous, expansive, and vibrant.

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.