



Wine Technical Schedule

Malbec - Cabernet Sauvignon		
STACCATO		
Malbec - Cabernet Sauvignon 2005		
Packaging	Trade Mark	STACCATO
	Container	Burdeos Cuyana s/picada boca completa x 750 cc
	Cork	Plastic 38x23 mm. Press Nova.
	Lot Size	24,120 bottles
Traceability	Harvest	2,005
	Cultivate	Organic
	Origin	Ugarteche. Luján de Cuyo. Mendoza Province. ARGENTINA
	Vineyard	Cayanta Estate
	Satellite Position	33° 11' LS 68° 54' LW
	Vines age	Malbec: 75 years old / Cabernet Sauvignon: 8 years old
	Altitude	3000 feet above sea level
	Soil	Slimmy Franc, deep. Stony subsoil. Well drained
Technical Data	Blend	60% Malbec - 40 % Cabernet Sauvignon
	Alcoholic Ferm.	8 days
	Total Maceration	10 days
	Organic Cert.	OIA (Organización Internacional Agropecuaria)
	Alcohol	13.5 % by vol
	Total Sulph. Anh.	84 mg/l
	Total Dry Extract	25.07 g/l
	Remaning sugar	2.67 g/l
	Total Acidity	5.40 g/l ácido tartarico
	Ph	3.50
	Volatil Acidity	0,52 g/l ácido acético
	Ageing	Aged in steel tanks for 6 months.
	Tasting Notes	A delicate blend of two great wine varietals that truly compliment each other when paired together. Brilliant ruby colour with purple tones frame the structure and elegance in this fruity wine. Young floral and red fruits aromas on a spicy background are sure to please. Medium structured in the mouth this wine exhibits a sweet and fruity attack, balanced by crisp acidity, and smooth tannins. Malbec and Cabernet combine flavors for a complex and pleasant finish.