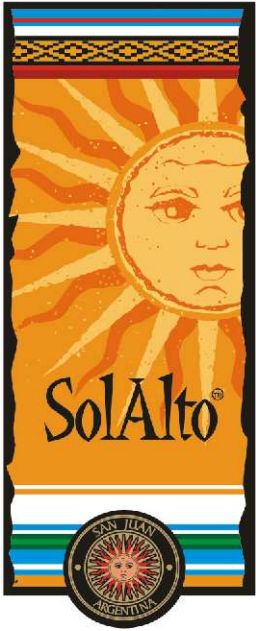


2005  
**Malbec**  
 ARGENTINA



Fact Sheet:  
 SolAlto, 750ml, San Juan Province, Argentina

Varietal:  
 100% Malbec 2005

Vinification:  
 Unique among the region's wineries and constructed in the shape of a cross, each of the four wings of the bodega houses a small winery with two sections. The first, at ground level, houses stainless steel fermentation tanks. The second, 26 feet below ground level, is used for maturing the wine and oak aging. The four wineries meet at the central chamber where they share a state of the art bottling facility, and the entire design was created to minimize handling, pumping and oxidation in order to protect the fruit flavors and aromas of their red and white table wines.

Harvested from 30 year old vineyards which grow in alluvial soils at an elevation of 3,973 feet above sea level. Fermentation occurs in steel rotor tanks between 77-80°Fahrenheit for 16 days. The wine is then aged for 8 months in a combination of new French and American 225 liter oak barrels at a constant temperature of 54°Fahrenheit.

Tasting Notes:  
 Argentina's signature grape requires abundant sunshine, high altitude vineyards and wide daytime temperature variations for optimum color and taste – a perfect description of SolAlto's vineyards. This wine has a deep, brilliant red color with delicate plum and spice flavors. The smooth tannins and satisfying finish make this an ideal choice for red meat dishes, grilled hamburgers or pasta with red sauce.

Analysis  
 Alcohol 13.9%  
 Sugar 7.5g/l  
 TA 5.3g/l  
 pH 3.8  
 TSO 133mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
MALBEC	12 x 750ml		32 lbs 4 oz	WxLxH 9 1/2" x 12 1/2" x 12 1/4"	14	4	56	