



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

2012 FINCA BELLA VISTA



Crafted with fruit from a 100-year old finca. Bright, medium ruby in color with vibrant, strong aromas of blackberry, violet, dark raspberry and crushed stone. Very concentrated with notable graphite and cured tobacco notes. Well-built with fine tannins leading to a perfumed, silky finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achával-Ferrer wines.

Winemaker: Santiago Achával,
Roberto Cipresso

Varietal composition: 100% Malbec

Appellation:
Luján de Cuyo: altitude of 3200 ft. with
2600 plants/acre. 12.5 acres planted
in 1908.

Soil:
Thin sand-loam top soil with gravel
underneath, well drained.

Vine training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable.
No pesticides in most of our vineyards.

Yield: 0.75 tons/acre

Harvest date: March 9-13, 2012

Alcohol: 14.5%

pH: 3.6

Acidity: 6.7 g/L

Brix at Harvest: 25

Vinification/winemaking process: Aerated
pump-overs with soft sprinkling of the cap,
followed by pressing at the end of and up to
4 days after fermentation as determined by
daily tasting results. No filtering. Cold soaks,
acid correction, bleed-offs and addition of
enzymes were not used during vinification.

Fermentation: Fermented in cement tanks at
a maximum temperature up to 93-95° F with
extensive pumping over for better extraction

Malolactic: 100% spontaneous in oak

Oak and Aging: Aged 15 months in new
French oak barrels produced by Boutes
and Mercurey

Production: 1,896 12-bottle cases