



TRIALTO

*Wines of People, Place and Time**

N/V



90 POINTS

“Pure cabernet with a cedary nose, spicy plums and cherries with a savoury after taste. Well-balanced and just enough tannin to age gracefully for another three to five years in bottle. Dependable and affordable, “High Mountain Vines” is a blend of four vineyards picked at a different time to reflect each unique site and story. A quick tour includes Agrelo 950 m of clay topsoil with rounded rocks on the bottom. Villa Bastías 1,120 m of silty, loamy soil with limestone on the bottom. Altamira in La Consulta at 1,095 m of loamy soil, with rounded rocks on the bottom and finally El Cepillo, Eugenio Bustos 1,090 m of loam-sandy soil with thick calcareous layers and rounded rocks on the bottom. It’s all fermented in stainless steel tanks for 14 days and post-wild ferment the juice sits on its skins for 20-23 days followed by 12 months in barrel whose age first, second and third use barrels is determined by the quality of the vintage. The mix is 90/7/3/ cabernet sauvignon, cabernet franc and petit verdot.”

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.

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