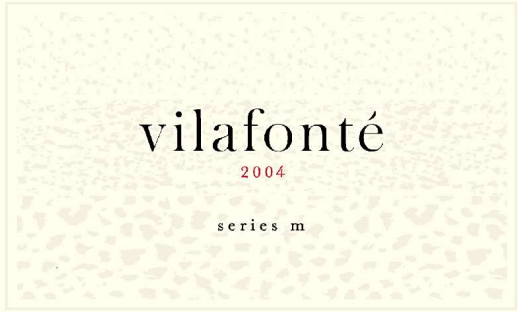


# vilafonté

## ‘series m’ 2004

% Merlot	31%	
% Malbec	25%	
% Cabernet Sauvignon	36%	
% Cabernet Franc	8%	
% New French Oak	37%	
% Alcohol	14.5%	
Production (barrels)	71	

**Ageing:** 19 Months aged in 100% 225L French oak barrels.  
**Barrels:** Taransaud 21%, Francois Freres 17%  
**Yeast:** 40% inoculations ; 60% natural  
**Weather:** Dry winter, prolonged cool spell during Cabernet harvest, 3- day hot spell late Jan, 4-day hot spell early Feb, light rain March 2<sup>nd</sup>



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