

BODEGA
NORTON



• ALTURA •

VINTAGE
2018

VARIETY
White Blend

Sauv Blanc(50%), Semillon (30%), Gruner Veltliner (20%)

APPELLATION

Valle de Uco – Mendoza – Argentina

VINEYARD

Height : 1300 mts (3609 ft) average above sea level

Age : 10 years

Vine density : 4.500 vines/ha (

Yield: 10 tns/ha (2,4 tns/acre)

Soil type: Alluvial and sandy

HARVEST

hand selection of berries in 200kg/441lbs Bin

First week of march.

FERMENTATION

Prefermentative skin contact

Fermented in barrels and concrete eggs

Varietal: Sauvignon Blanc is aging during 6 months in barrels.

AGEING

100 %, 6 months on bottle before release

WINEMAKER COMMENTS

This blend perfectly combines outstanding citrus notes like orange peel and bright aromas of kumquat. It is an enjoyable white blend with harmonious straightforward volume and long finish.

DRINKABILITY

5 years

TECHNICAL INFORMATION

Alcohol 13 %

Total Acidity 6.80

PH 3.10

Reductive Sugar 1.80

AWARDS

Tim Arkin 93 pts. 2018

James Suckling 92 pts. 2018

Descorchados 94 pts. 2018

DAVID BONOMI
Winemaker

