



SAUVIGNON BLANC

BLEND | 100 % Sauvignon Blanc VINTAGE | 2022

APPELLATION | Mendoza, Argentina.

VINEYARD

Age | From 10 to 20 years Yield | 9 tns/ha (3,6 tns/acre)

FERMENTATION

Fermentation (selected yeasts) | 7 days at 25 ° C (72° F)
Maceration | 10 days at 22 ° C (72° F)
Malolactic Fermentation | | 100 % natural

AGEING

Bottle | 3 months before release

WINEMAKER COMMENTS

Greenish yellow with golden hues. Fresh aromas of green apples and tropical fruit , with a balanced acidity that highlights the freshness.

DRINKABILITY | Up to 5 years

TECHNICAL INFORMATION

Alcohol: 13,00 PH: 3.06
Total Acidity: 6,97 Reductive Sugar: 1.80