

# ALTURA

HIGH ALTITUDE WINES



**VINTAGE:** 2022

**VARIETY:** 85% Sauvignon Blanc - 10% Grüner Veltliner - 5% Semillón

**APPELLATION:**

Valle de Uco - Mendoza - Argentina.

**VINEYARD:**

**Height:** Sauvignon Blanc and Grüner Veltliner 1450 mts above sea level. Semillón 1100 mts above sea level

**Age:** Sauvignon Blanc and Grüner Veltliner – 3 years.

Semillón – 66 years.

**Vine Density:** 4.500 vines/ha

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

**Soil type:** Alluvial and sandy.

**HARVEST:**

Manual, in bin of 200kgs. First week of March.

**FERMENTATION:**

First it made skin contact maceration for approximately 2 hours, follow by gently pressed with a fermentation between 12-14°C. During 15 days the grape is in cement eggs and steel tanks. Later, each varietal is fermented alone, and it is preserved 6 months until the blend is done.

**AGEING:**

At least 3 months in bottle before release

**WINEMAKER COMMENTS:**

*This attractive blend is characterized by its aromas, where the citrus and fresh herbal notes of the Sauvignon Blanc, and the white fruit of the Grüner Veltliner and Semillón, outstanding. In mouth is intense and the freshness and long finish is produced by its acidity.*

**DRINKABILITY:**

5 years.

**TECHNICAL INFORMATION:**

**Alcohol:** 13.00 % / **Total Acidity:** 7,35

**PH:** 3.10 / **Reductive Sugar:** 1.80

**AWARDS:**

Robert Parker Wine Advocate | 2022 - 92 pts.

Descorchados | 2021 - 94 pts.

Vinous | 2021 - 94 pts.

Tim Atkin | 2021- 94 pts.

David Bonomi  
Enólogo

**NORTON**  
DESDE 1895