

Sauvignon Blanc

Varietals

100% Sauvignon Blanc.

Origin

Los Nogales Estate, Vistafloros & San Pablo Estate,
Uco Valley, Mendoza.

Vineyard

LOS NOGALES ESTATE

ALTITUDE: 3346 feet above sea level

FEATURES: The environmental characteristics of this property give a special elegance to wines with very good balance of flavors, color and structure, highlighting the typicity in aromas.

SAN PABLO ESTATE

ALTITUDE: 4430 feet above sea level

FEATURES: Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

Fermentation

All fruit is hand-picked. A protective method (absence of oxygen) during the process is applied. Alcoholic fermentation is slow and takes place under low temperatures. Acidity is corrected in order to keep aromatic intensity and the natural residual sugar. No malolactic fermentation.

Tasting Notes

Pale yellow color with greenish hues. Intense aromas of cut grass and rue, accompanied by citrus aromas, like pink grapefruit and soft tropical notes. It has a sweet entrance and a long finish. Balanced. Intense and fresh.

Technical Information

Alcohol 12.30%

Acidity 6.75g/l

pH 3.11

Residual Sugar 3.2g/l

