



Susana Balbo.

SIGNATURE

WHITE BLEND

Valle de Uco, Mendoza



VINTAGE	2021
VARIETALS	45% Semillón, 32% Sauvignon Blanc, 23% Torrontés
REGION	Paraje Altamira, Valle de Uco, Mendoza
ELEVATION	1,150 m.a.s.l. / 3,770 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 12 % ACIDITY 6.2 g/l
WINEMAKING	<p>Sauvignon Blanc and Semillón: Destemmed. Macerated in the press with dry ice for 4 hours (before pressing), pressing, fining for 36 hours. The Semillón was devatted to concrete eggs and the Sauvignon Blanc, to barrels. Fermented with natural yeasts.</p> <p>Torrontés: Destemmed. No maceration during pressing. Selected yeasts. Fermented in barrels. Once fermentation had finished, the wine was kept on lees for two months to improve the mouthfeel. Final blending and racking to oak barrels for four more months.</p>
AGING	In French oak barrels (60% new, 40% second-use) for 6 months.
TASTING NOTES	It has many aromatic layers, with floral and citrus notes that combine with hints of fresh grass, white fruits and orange. In the mouth, floral, fresh and fruity flavors are in perfect balance with the unctuousness of a successful aging in barrels. A mineral, persistent finish and a great aging potential.
FOOD PAIRING	Fish, rabbit, Asian food and spicy and hot sauces.

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