



NATURAL EXPRESSION

NAMPE

We are a family that is deeply rooted in the winemaking industry with over 70 years' experience.

The use of grapes from wines grown on different soil, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soil are rich and melt water from the Andes is used for irrigating them, allows us to obtain a high quality product both in young wines and wines with aging potential



NAMPE | SAUVIGNON BLANC

VARIETY	Sauvignon Blanc 100%
HARVEST YEAR	2018
WINEMAKING	Selected grapes with fermentation at a controlled temperature.
ORIGIN	90% Maipú 10% Valle de Uco
TASTING NOTES	Color: yellow with greenish glitters. Aroma: It unfolds soft aromas that are reminiscent of pink grapefruit, fresh herbs, tropical fruit, and rue notes. Mouth: Attractive personality, balanced acidity and excellent aromatic complexity
ALCOHOL	12,5%
PAIRING	An ideal aperitif or companion to seafood, white meat and all kinds of vegetables.
TEMPERATURE	Serving temperature: 6-8°C.

