



ESTATE

SAUVIGNON BLANC

Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.

Vintage:
2020

Origin:
Uco Valley

Alcohol:
12,5%

Variety:
100% Sauvignon Blanc

Soil:
Deep sandy loam soil

Winemaking Method:
Fermentation at controlled temperature of 16 to 18 °C.

Tasting Notes:
Appearance: Yellow with greenish sparkles.
Nose: Aromas reminiscent of pink grapefruit and fresh herbs with notes of tropical fruits and rue.

Palate: Attractive personality, balanced acidity and excellent aromatic complexity.

Food Pairing:
Enjoyed as aperitif or to drink with seafood, white meat and any kind of vegetables.

Serving Temperature:
Enjoy at 6 to 10 °C.