

SAUVIGNON BLANC 2023

— GRAPE VARIETY

100% Sauvignon Blanc

This Sauvignon Blanc is the embodiment of the tension and intensity of the Uco Valley, thriving in unique soil and climate conditions that allow it to express itself in its fullest authenticity.

— WINEMAKING

Our vineyards grow in loamy, rocky subsoil, and to shield the clusters from radiation, we employ a trellising system with generous canopy. Fermentation takes place with indigenous yeast at temperatures ranging from 15° to 18°C for a period of two weeks in our 3300-liter concrete tanks. Additionally, we carry out meticulous lees work to achieve a wine expression that feels rich and full-bodied.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



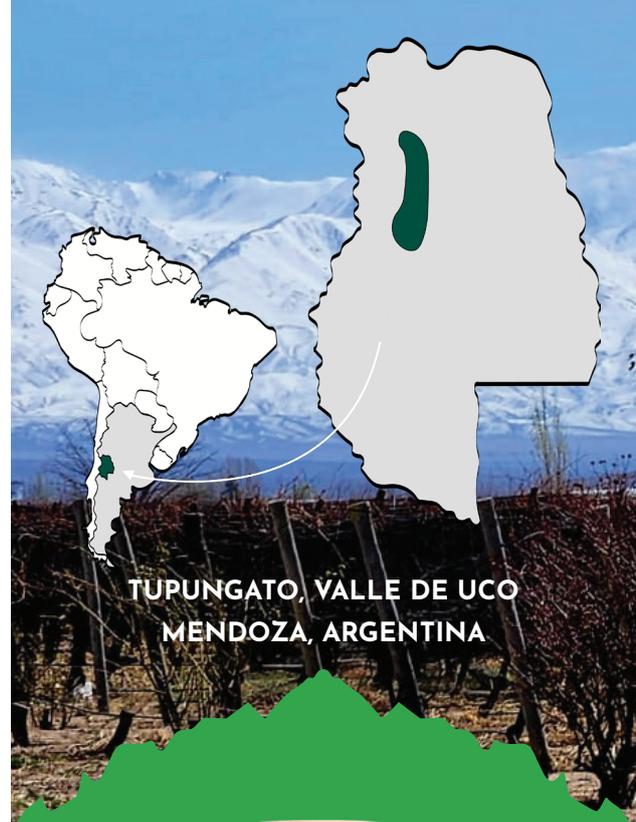
RESIDUAL SUGAR



— AWARD



— TASTING NOTE



TUPUNGATO, VALLE DE UCO
MENDOZA, ARGENTINA

