

FINCA

La Escondida



SAUVIGNON BLANC 2016

COMPOSITION	100% Sauvignon Blanc.
TERROIR	Vineyards in Cuyo Valleys. Sandy loam soil and rocky subsoil.
WINEMAKING PROCESS	Hand harvesting. Destemming. Cold skin maceration at 10°C during 6 hours. Pneumatic pressing. Cooling of the must at 5°C. Cold autoclarification of the must during 36 hours. Addition of selected yeasts. Controlled fermentation at 15°C during 21 days. Finning. Stabilization. Filtering. Bottling
TASTING NOTES	Light straw, greenish color. Clean on the nose with a touch of mixed citrus fruit. Crispy, fruity and refreshing in the mouth.
FOOD PAIRING	Ideal as an aperitif or to match with light seafood dishes, fish, white meats and simple pasta.
DRINKING TEMPERATURE	Best served between 10°C-12°C.