



COMPOSITION

100% Sauvignon Blanc

VINEYARD

Selected Vineyards in the high area of Mendoza River and in the East Region, Mendoza.
Drip irrigated. Vertical trellis.

SOIL PROFILE

Sandy with loose clay soil.

WINEMAKING PROCESS

Hand harvesting.
Destemming.
Cold skin maceration at 5°C during 3 hours.
Pneumatic pressing.
Cold settling (36 hours). Addition of selected yeasts.
Controlled fermentation at 15°C during 21 days.
Subtle contact with oak.
Stabilization. Filtering.
Bottling.

TASTING NOTES

Brilliant, clear yellow color with lemon-green hues. Fresh aromas of grapefruit and asparagus. Dry taste and pleasant acidity.

FOOD MATCHES

Ideal as an aperitif. Combines beautifully with smoked or sauced fish, cheeses and vegetables. It also pairs well with gratin and White meats.

DRINKING TEMPERATURE

Best served chilled between 15° and 17° C.

Sauvignon Blanc 2016

Cepas Privadas