



WHITE BLEND

Valle de Uco | Mendoza - Argentina



VINTAGE	2017
VARIETALS	35% Semillón, 35% Sauvignon Blanc, 30% Torrontés
REGIONS	Finca La Delfina, Altamira (Valle de Uco)
ELEVATION	1,050 m.a.s.l. (3,440 ft.) average
HARVEST METHOD	Hand-harvested
WINEMAKING	Hand-picked, destemmed. Sauvignon Blanc and Semillon: Maceration for six hours with dry ice in the press (previous to the pressing), pressing, stripping during 36 hours and racking to the concrete eggs. Fermentation with wild yeasts. Torrontés: pressing without maceration. Selected yeasts. Fermentation in stainless steel tank. Once the alcoholic fermentation is over, conservation over lees during a month to improve the mouthfeel. Final blending and racking to barrels (battonage once a month).
ANALYTICS	Alcohol: 12.9% Acidity: 6.6 g/l 4 months in French oak barrels (60% new and 40% second-use).
TASTING NOTES	It is a very aromatic wine with floral and citrus notes combined with hints of fresh grass, white fruits and orange. In the mouth, fresh, floral and fruity flavors, combine perfectly well with the unctuousness of a well-judged aging barrels. Its finish is mineral and persistent.
FOOD PAIRING	Sautéed, fried and poached or steamed preparations. Poultry, lobster and shellfish. Soft cheese and creamy preparations. Funghi, root vegetables and squash.