SUSANA Balbo
SIGNATURE

WHITE BLEND

Valle de Uco | Mendoza - Argentina



VINTAGE	*2018*
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: 13.3% || Acidity: 7.1 g/l*
AGING	*4 months in French oak barrels (60% new and 40% second-use).*
TASTING NOTES	*Perfumed and intense, with aromas of citrus peel, ginger, stone and wild herbs. Stony, mineral and tangy flavours, with notes of green herbs, pink grapefruit and a touch of vanilla spice. Full-bodied, waxy and dense with lots of fruit and a flavourful finish.*
FOOD PAIRING	*Sautéed, fried and poached or steamed preparations. Poultry, lobster and shellfish. Soft cheese and creamy preparations. Funghi, root vegetables and squash.*