SUSANA Balbo
SIGNATURE

WHITE BLEND

Valle de Uco | Mendoza - Argentina



VINTAGE	*2019*
VARIETALS	*40% Semillón, 35% Sauvignon Blanc, 25% Torrontés*
REGIONS	*Finca La Delfina, Altamira (Valle de Uco)*
ELEVATION	*1,050 m.a.s.l. (3,445 ft.)*
HARVEST METHOD	*Hand-harvested*
WINEMAKING	***Sauvignon Blanc and Semillón:*** *Destemmed. Macerated in the press with dry ice for 4 hours (before pressing), pressing, fining for 36 hours. The Semillón was devatted to concrete eggs and the Sauvignon Blanc, to barrels. Fermented with natural yeasts.* ***Torrontés:*** *Destemmed. No maceration during pressing. Selected yeasts. Fermented in barrels. Once fermentation had finished, the wine was kept on lees for two months to improve the mouthfeel. Final blending and racking to oak barrels for two more months.*
ANALYTICS	*ALCOHOL: 12.7%* *ACIDITY: 6.8 g/l*
OAK AGING	*5 months in French oak barrels (60% new, 40% second-use).*
TASTING NOTES	*This is a blend with many layers on the nose thanks to the blend of varieties. Sauvignon Blanc brings freshness, the Torrontés, the floral notes and the Semillón, stone fruits. This white wine has very good texture on the mouth, coming from the work made on lees. The wood is very harmonic, which makes it a very elegant wine.*
FOOD PAIRING	*Fish, rabbit, Asian food and spicy and hot sauces.*