SUSANA Balbo
SIGNATURE

WHITE BLEND

Valle de Uco | Mendoza - Argentina



VINTAGE	2020
VARIETALS	42% Semillón, 33% Sauvignon Blanc, 25% Torrontés
REGION	La Delfina Estate (Paraje Altamira, Valle de Uco, Mendoza)
ELEVATION	1,150 m.a.s.l. / 3,770 ft. (average)
HARVEST METHOD	Manual
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 % ACIDITY: 6.8 g/l
AGING	In French oak barrels (60% new, 40% second-use) for 5 months.
TASTING NOTES	It is a very aromatic wine with floral and citrus notes that are combined with hints of fresh grass, white fruits and orange. In the mouth, floral, fresh and fruity flavors are perfectly combined with the unctuousness of successful aging in barrels. Its finish is mineral and persistent. Great aging potential.
FOOD PAIRING	Fish, rabbit, Asian food and spicy and hot sauces.