



Susana Balbo.

LIMITED EDITION

BLANCO DE RAÍZ

skin contact

2023

Region

Region: Finca La Delfina, GI Paraje Altamira, San Carlos, Uco Valley, Mendoza, Argentina – 1,150 m / 3,770 ft.

The Place

Paraje Altamira, in the southern Valle de Uco, is one of Argentina's most distinctive wine regions. Its alluvial soils, shaped by the ancient Tunuyán River, feature a deep sandy-loam surface layer over colluvial stones with calcium carbonate encrustations. This distinctive soil profile contributes earthy and mineral nuances, while preserving the refreshing acidity.

This vineyard was planted by Susana Balbo more than 20 years ago with Torrontés vines brought from Salta. At a time when the variety was rarely cultivated in the Valle de Uco for premium winemaking, this pioneering planting helped reveal its potential in the region.

Vintage Characteristics - “A very brief harvest”

The 2023 vintage will be remembered for its historically low yields, following severe spring frosts that reduced production to record-low levels. Until then, the 2016 and 2017 vintages had been the first and second smallest harvests in Argentina's history, but 2023 set a new record. The growing season was exceptionally dry, with very little rainfall during spring and summer. Warm temperatures during the final weeks of February and into March encouraged early and even ripening, advancing harvest by approximately seven days compared to the historical average. Combined with the significantly reduced crop levels caused by frost events, this resulted in an unusually short harvest season. Despite these challenges, the resulting wines show very expressive aromas and a wide range of fruit nuances at different levels of ripeness.

Harvest

Hand-harvested in the last week of March.

Winemaking

Grapes are kept in cold storage for 24 hours prior to destemming. No crushing. Produced in terracotta amphorae, this wine was fermented with indigenous yeasts at 14-18°C (57-64°F). It remained in contact with its skins for 10 days, and that gave it its delicate orange color. Fermentation was completed inside used barrels. In French oak barrels for 12 months.

Tasting notes

Soft limpid orange color with coppery glints. Elegant aromas of white peach and white flowers combined with a spicy hint. Sharp entry on the mouth, with a spicy profile and a palate of pure, clean notes. A wine of great texture, good tension and a long, lingering finish.

Technical Data

Varietal: 100% Torrontés

Alcohol: 13.5%

Total Acidity: 6 g/L

Limited production

2,300 bottles

