



Susana Balbo.

SIGNATURE

WHITE BLEND

Valle de Uco, Mendoza



VINTAGE	2024
VARIETALS	40% Torrontés, 30% Sauvignon Blanc, 30% Semillón
REGION	Paraje Altamira, Valle de Uco, Mendoza
ELEVATION	1,150 m.a.s.l. / 3,770 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 12.5 % ACIDITY 6.15 g/l
WINEMAKING	Sauvignon Blanc and Semillón: Destemmed. Macerated in the press with dry ice for 4 hours (before pressing), pressing, fining for 24 hours. The Semillón was devatted to stainless steel tanks 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 four more months.
AGING	In French oak barrels (60% new, 40% second-use) for 5 months.
TASTING NOTES	This wine offers a wide range of aromas, featuring floral and citrus notes that blend with hints of fresh herbs and white fruits. On the palate, it reveals fruity flavors combined with the creaminess from its barrel aging. It has a persistent mineral finish with balanced acidity. This is a white wine with great aging potential.
FOOD PAIRING	Fish, rabbit, Asian food and spicy and hot sauces.

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