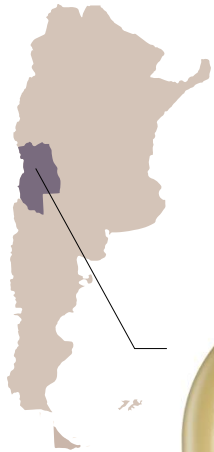


SIETE FINCAS
SAUVIGNON BLANC 2019



VARIETY White 100% Sauvignon Blanc 🍷 HARVEST 2019

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

HARVEST DATE 02/13/2019 - 02/19/2019

VINEYARDS AGE (average) 18 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 120 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 14 days at controlled temperature

AGEING stainless steel tank

BOTTLE AGEING 2 months

🍷 WINEMAKER Sergio Montiel

ALCOHOL 12.7% v/v

REMAINING SUGAR 1,60 grs/l

PH 3,4

TOTAL ACIDITY 5,96 grs/l

CORK Screw Cap Saratin

STORAGE 2 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCCION 6.500 bottles



TASTING NOTES

SIGHT Elegant greenish yellow medium intensity.

AROMA Great concentration of tropical and vegetable aromas that taste like pink grapefruit, lime, asparagus and hay.

MOUTH In the mouth it is very fresh and persistent.



FOOD PAIRINGS

Ideal to accompany cheese, white meat, smoked salmon and sushi.

Temperature service 6°- 8° C.

