

SIETE FINCAS

Sauvignon Blanc 2022



VARIETY White 100% Sauvignon Blanc
HARVEST 2022

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

The harvest was earlier and shorter than usual. He gave us excellent concentrations, colors and health. The weather prior to the harvest was changeable, with cool periods for the season alternated with very hot periods. We had frosts in October that had an influence on flowering. On the other hand, in December the slightly warmer temperatures create fantastic conditions for the growth of the bunches. January began with two weeks of extremely high temperatures followed by another two weeks with rain and a drop in maximum temperatures.

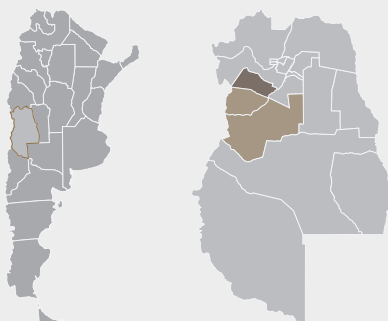
WINEMAKER Sergio Montiel

HARVEST DATE 02/04/2022

VINEYARDS AGE (average) 22 years

DRIVING SYSTEM Trellis under

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



Argentina › Mendoza › Valle de Uco

ALCOHOL	12 % v/v
CORK	Screw Cap Sarati
REMAINING SUGAR	1,80 grs/l
STORAGE	2 years
PH	3,3
PACKAGING	Case 6 or 12 x 750 ml
TOTAL ACIDITY	5,55 grs/l
PRODUCTION	6.500 bottles

We care for and respect the environment and the community. For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost. We make efficient use of irrigation water and we have solar panels.

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

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.