

SUSANA Balbo

SIGNATURE

WHITE BLEND



VINTAGE	2016
VARIETALS	34% Sauvignon Blanc 33% Torrontés & 33% Semillón
REGIONS	Uco Valley
ELEVATION	1.050 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed. Sauvignon Blanc and Semillon: 6h maceration with dry ice in the press (previous to the pressing), pressing, stripping during 36 hours and racking to the concrete eggs. Fermentation with wild yeasts. Torrontes: pressing without maceration. Selected yeasts. Fermentation in stainless steel tank. Once the alcoholic fermentation is over, conservation over lees during a month to improve the mouthfeel. Final blending and racking to barrels (batonage once a month).
ANALYTICS	ALCOHOL 12,5% ACIDITY 6.88 g/l
OAK AGEING	4 months in 60% first use French Oak Barrels and 40% second use.

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA