

PALO SANTO

SAUVIGNON BLANC 2023



VINEYARD: High trellis under dripping irrigation system, 10 years old since it was planted.

SOIL:

Finca Los Durmientes: located in Tupungato, Uco Valley, deep sandy soil, average elevation 1.100 meters over sea level

VINTAGE CHARACTERISTIC: Lower yield than normal due to climate conditions, such reduction on the quantity brought some interesting concentration on the fruit. Summer began dry and warm who pushed us to start harvesting in Mid-February, earlier than usual in order to keep quality and freshness. Challenging vintage delivering great quality wines.

PRODUCTION AND AGING: Harvest is made in two different stages, first stage early in the season looking for high acidity and herbal notes and a second stage looking for ripeness, more structure and flowery aromas. Bunches came into the winery covered with dry ice to avoid oxygen while press process, after 24 hs we separate the solids and we add selected yeast into the juice, fermentation starts and last for seven to ten days. Once fermentation is finished, we leave the wine with fine lees for three months before we do the final blend.

TASTING NOTES: Pale yellow with green notes, in the nose we find white flowery aromas mixed with typical herbal notes. In the mouth is very fresh, pleasant, and clear spices notes.