

PALO SANTO

SAUVIGNON BLANC 2025



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: The season started with a cool winter and lot of snow. While harvesting we had very unusual weather conditions, starting with high temperatures, grapes ripening earlier than normal. But the ripening process stopped due to weeks with lower temperatures, so we have to stop harvesting until polyphenols were ripe. Therefore, we have wine with great acidity and also with great maturation.

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 lasts 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 herbal notes combined with flowery aromas like passion fruit and pear. In the mouth is very fresh, pleasant.

ANALYTICAL DATA

Alcohol: 12,5% v/v
Residual sugar: 1,8 g/l
Acidity: 6,3 g/l
PH: 3,3