



SAUVIGNON BLANC 2024

Variety.

100% Sauvignon Blanc.

Vineyard location.

AGRELO, LUJÁN DE CUYO, MENDOZA.

Vinification.

Fermentation in stainless steel tanks. Malolactic fermentation in part of the wine.

Aged.

8 months in French oak barrels.

Tasting notes.

With yellow-greenish hues color and aromas like fresh fruit notes as lime, grapefruit, rue and menthol herbs. It's a delicate wine, with elegant acidity, persistent finish and a subtle oak.

Alcohol	12.7 %
Acidity	7.26 g/l
Residual sugar	1.80 g/l

