

TOBIANO TOTTONTÉS - SAUVIGNON BLANC

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. El Pollo (1,100 masl) Estate and Altamira (1250 masl) Estate.

Composition Varieties Torrontés 60%, Sauvignon Blanc 40%

Cultivated surface Torrontés vineyard: 3 hectares planted in 1980.
Sauvignon Blanc vineyard: 3 hectares planted in 1980.

Vineyard systems Trellis system, spur pruning cordons. Irrigation system: drop system and traditional superficial furrows. Hail protection: Anti-hail netting, Grembiule system

Harvest Manual harvesting using plastic baskets with a 15 kg capacity, avoiding the crush of the berries.

Yield 85 quintals/Hectare

Vintage 2008

Climatic conditions The season 2007-2008 had particular climatic conditions. The grapes ripened fifteen days later than usual. This happened at the beginning of autumn, when the days were warm and the nights were cold, a slow riping process occurred and the grapes reached an excellent balance between sugar and natural acidity. The combination of these factors produced wines of great intensity of colour and character.

Winemaking process Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. The elaboration process of this wines includes pressing and maceration in stainless steel tanks, very slow fermentation at 12 °C, cooling and careful bottling. It has been ageing in stainless steel tanks, in contact with lees. Its maximum bottle ageing time is 3 months. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Análisis Density: 0.991, Alcohol: 13.20 % v/v, Residual sugars: 2.10 gr./L
Total acidity: 6.40 gr./L, Volatile acidity: 0.36 gr./L, pH: 3.3

Tasting notes *Colour:* It has an interesting steely yellow-green colour. *Nose:* This attractive and bright Sauvignon blanc shows intense aromas of grapefruit, lime, green apple, and passion fruit, that are well integrated with herbal and gooseberry in addition to mineral hints. *Mouth:* On the palate, it is a wine of great concentration, fresh, with a lingering finish.

Comments Great aromatic potential, combining fresh herbs, tropical fruits, and citric aromas. Light and elegant flavour, refreshing and persistent on the palate due to its noticeable acidity.

Commercial brand DOMADOS - Tobiano

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

