

FINCA LA ANITA SAUVIGNON BLANC

GRAPE ORIGIN: As all our wines, this Finca La Anita Sauvignon Blanc is made from grapes that we grow and that are especially selected from our vineyards N° 5 y 6 in Agrelo, Lujan de Cuyo, Mendoza.

DATE OF HARVEST: Hand-harvested during the third week of February.

WINEMAKING: Before pressing, grape bunches were cold macerated at -4°C for 48hs. Fermented for 16 days with controlled temperatures with planted yeasts.

OBSERVATIONS: to preserve its aromatic and floral flavours this wine had no contact with oak.

TASTING NOTES: Bright Lemon with elegant citrus and herbaceous notes in the nose. Well-balanced with very nice acidity.