



DOMINGO
MOLINA
MORTERO

WHITE BLEND 2021

Riesling - Sauvignonasse - Torrontés



Location: Tolombón, Valle de Cafayate, Salta, Argentina

Altitude: 1.750 m above sea level

Soil: alluvial, sandy-loam

Irrigation system: dripping (meltwaters)

Training system: Parral (old vines)

Pruning: bilateral cordon

Crop density: 1.900 vines per hectare

Yield: 110 qq/ha.

Harvest time: early february

Harvest system: hand-harvest, in 20 Kg boxes

Fermentation: 50% in new french oak - 50% Inox stell tanks

Maceration: NO

Fermentation time: 16 days

Fermentation temperature: 12° to 14 °C

Malolactic fermentation: yes (in french oak)

Ageing: 63% of the wine in French oak (first use), 12 months

Production: 1.800 bottles a year

Varietal: 33% Sauvignonasse (Ageing in Oak)

30% Riesling (Ageing in Oak)

22% Riesling (No Oak)

15% Torrontes (No Oak)

Familia Domingo

Salta - Argentina