



2024 “Amaneceres” White Blend



Wine

From the heart of Luján de Cuyo made from Sémillon from the northern shore and Chardonnay and Sauvignon Blanc from the southern shore of the Mendoza River. The vineyards sit at an altitude of 950 and 980 meters at the foot of the Andes. The strong continental climate brings a high diurnal range with sunny warm days and cold nights. Thanks to the clay soil from the Mendoza River with alluvial soil and stones with limestone, we are getting wines with roundness and elegance, despite low alcohol and pH.

Tasting Notes

On the nose white flowers, magnolia lemon and bell pepper. On the palate again a fresh lemon, a touch of saltiness, light impression of butter, green apple and spices like liquorice. Medium bodied with a long finish.

Varietal
Sémillon, Sauvignon Blanc, Chardonnay

Harvest
Selective hand harvest

Fermentation
Ambient yeasts. Sémillon amphora fermented with 30% skins, Sauvignon Blanc in steel tank, Chardonnay barrel fermented

Maturation
Used French oak casks, Amphora, 6 months on the lees

Storage Potential
5 years

Drinking Temperature
12-14°C

Alcohol
11,5%

Residual Sugar
<2g/l

Appellation
Luján de Cuyo