

# ÁRIDO

## SAUVIGNON BLANC 2007



### Varietal composition:

100% Sauvignon Blanc

### Vineyard :

Costa de Araujo, North Oasis  
Mendoza - Argentina

### Soil:

Sandy loam. Medium fertility with low percentage of organic material. Very permeable with medium salt content.

### Weather:

Cold winters and warm summers with mild temperatures during the day and cool nights. During the vegetative season the temperature difference between day and night is 60°F. This contributes to excellent color and tannin development.

### Harvest:

Second week in February.  
Harvested manually in 18 kg plastic boxes.

### Tasting notes:

Bright yellow color with green hints. Aromas of citrus fruit, white flowers and a nice grassiness typical of the varietal. In the palate it is well-balanced, crisp and clean with good acidity and a firm finish.

### Technical data:

Alcohol: 13.5%  
Sugar: 200 g/l  
Total acidity: 5.9 g/l

**Árido** (AH-ree-doh) means "arid" in English. The vineyards where the grapes are picked for this Malbec are located in the Upper Uco Valley of Mendoza, Argentina. This is a high desert that lies at 3500 feet above sea level with less than 4 inches of rain per year.

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