

ÁRIDO

SAUVIGNON BLANC 2008



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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