

RUTA 22

Sauvignon Blanc
Reserva 2010
Neuquén Valley -Patagonia

Analysis

Alcohol: 12,5°

Acidity: 6,9 g/l

Ph: 3,18

Residual Sugar: 1,68 g/l

NEUQUÉN VALLEY -PATAGONIA

Neuquén Valley. From our Calafate vineyards in Añelo. Sandy Loam soil and a N-S orientation of the rows that allows a homogeneous and fresh maturation of the grape. Cool and windy climate, without rain, and with cool nights. 4000 v/ha were drip irrigated.

HARVEST DAY

Early February
10 T/ha

VINIFICATION PROCESS

50% pressed direct (with stemmed)
50% pressed de-stemmed
Sedimentation at 10°C for 36 hrs
Fermentation at 14-18°C for 25 days
No Malolactic fermentation

AGEING

No oak and lees ageing

FINNING

Bentonite
One earth finning and one pad finning prior to bottling.

BOTTLING

June 2010
10,000 bottles produced

TASTING NOTE

Appearance: bright and clean greenish yellow color.
On the nose: it has a character of tropical fruits, with highlighted notes of pink grapefruit and pear.
On the palate: Fruity, with fresh and natural acidity that persists.

PAIRING SUGGESTION

Highly recommended as an aperitif wine, but matches also seafood, salads and goat- milk cheese.
Best served between 8° and 10°C (46°-50°F)

