

MAIRENA

Sauvignon Blanc



Varety: 100% Sauvignon Blanc.

Harvest: 2010.

Vineyards: Our own vineyards are located in Ugerteche, Luján de Cuyo

Vineyard Altitude: 970 meters above sea level.

System of conduction: High espalier.

Surface: 2 hectares.

Production: 120 quintal per hectare.

Temperature range: In summer, 14° C at night and 26° C during the day.

Soil: Slimy and earth-like.

Irrigation System: Dripping.

Extra-Cultural Work: Restriction in the pruning and irrigation according to the rainfall.

Harvest mode: Manual, in boxes of 20 kg.

Grinding Mechanisms and

Production: Horizontal crusher; 5 hours of pelicular maceration.

Fermentation 14° to 16° C.

Filtration: With cellulose filter plates.

Bottling: August, 2009

Organoleptic Characteristics: It has light yellow color with green tints and it displays an aroma of citric fruits with maracuya and herbal notes. It is easy on the palate, sticky, fresh and fruity. It also has a balanced and long-lasting finish on the palate.

Owner: Familia Blanco.



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