

PUNTO FINAL *SAUVIGNON BLANC* 2022

Varietal Composition

Sauvignon Blanc.

Grapes

Mendoza, Argentina.

Vineyards

Over 12 years old with yields of less than 10 tons per hectare.

Harvest

Handpicked in plastic bins.

Selection

Manual selection of clusters and berries.

Alcoholic fermentation

With indigenous yeasts for 21 days in stainless steel tanks at a controlled temperature of 15°C.

ANALYTICAL DATA:

Alcohol: 12.1%.

PH: 5.8

Total acidity: 3.35 g/l.

TASTING NOTES:

This wine has a yellow color with green hues.

perfect harmony between herbaceous flavors, such as green olive, asparagus, grass and tropical flavors, such as grapefruit, lime and pineapple. With a marked acidity and long finish.

Food Pairing: Ideal accompaniment to fish, cheese, appetizers and sushi.

PUNTO FINAL
SAUVIGNON BLANC 2022

OMIOANANABORR
AZNOBLANCVIGNOL
IMAYPOMELOFONRE
SCOEQUILIBLANCBR
ADAACIDEZ 2022TA
NINOSSUAVESREFR
ESCANTEMODERNO
BALANCEADODISTIN
TIVOHERBACEOLE
GANTEPUNTOFINAL

• punto final
sauvignon blanc