

## 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.

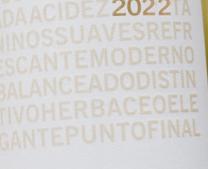
Alcoholic fermentation With indigenous yeasts for 21 days in stainless steel tanks at a controlled temperature of 15°C. ANALYTICAL DATA: Alcohol: 12.1%. PH: 5.8 Total acidity: 3.35 g/l.

## **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.

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