

## DESIERTO25

### Sauvignon Blanc 2014

#### DESCRIPTION

Variety: 100% Sauvignon Blanc  
Vintage: 2014  
Appellation: Patagonia Argentina  
Enologist: Sebastián Cavagnaro  
Enological Advisor: Paul Hobbs

#### TASTING NOTES

**TO THE EYE:** pale yellow with greenish hints.  
**NOSE:** aromas of pepper, rue and grapefruit with light mineral notes.  
**PALATE:** with superb natural acidity and a crispy mouth, this wine conveys the typicity of the terroir at its best.

#### VINEYARD NOTES

**VINEYARD ORIENTATION:** North to South  
**SOIL DESCRIPTION:** sandy, deep, with variable content of stones  
**TRAINING SYSTEM:** double-sided cordon trellis training  
**IRRIGATION SYSTEM:** drip  
**YIELD:** 90 qq per hectare  
**CLIMATE:** continental, arid, ranging from moderate to cool  
**THERMAL AMPLITUDE:** 18°C  
**AVERAGE ANNUAL RAINFALL:** 180 mm

#### VINEYARD REPORT

Pruning was conducted in July, leaving shoots with two buds 12 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. Two grape clusters were left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

#### WINEMAKING REPORT

Grapes are machine harvested during the cool of the night and processed early morning to ensure the fruit remains cold and fresh. Harvested berries are sent directly to the pneumatic press. Juice is gently racked off lees to stainless steel tanks. Reductive handling is used for winemaking. Fermentation starts at low temperatures with selected yeasts.

#### WINEMAKING ANALYSIS

Alcohol: 14% | Total Acidity : 6.9 g/l | Residual Sugar: 2.8 g/l | pH: 3.3

#### BOTTLING

June 2014