

DESIERTO25

Sauvignon Blanc 2015

DESCRIPTION

Variety: 100% Sauvignon Blanc
Vintage: 2015
Appellation: Patagonia Argentina
Enologist: Sebastián Cavagnaro
Enological Advisor: Paul Hobbs

TASTING NOTES

TO THE EYE: pale yellow with lingering tones of leafy green.
NOSE: familiar notes of fruit, citrus, green leaves, and passion fruit.
PALATE: a balanced acidity and sense of freshness confirm the notes picked up on the nose, while leaving a long and dreamy finish.

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: 13% | Total Acidity: 6.3 g/l | Residual Sugar: 2 g/l | pH: 3.3

BOTTLING

May 2015