

Tomero



TOMERO SAUVIGNON BLANC 2014

VARIETAL COMPOSITION

100% Sauvignon Blanc.

VINEYARDS

Finca Los Álamos.

Denomination: Valle de Uco.

Sub-denomination: Los Árboles, Tunuyán.

TERROIR

Grapes harvested from Block 35.

Sandy loam soils of medium depth and low fertility with fragmented rocks.

- › Irrigation: Drip irrigation
- › Altitude: 1,080 masl
- › Year of Planting: 2004
- › Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop.

VINIFICATION

- › Grapes were picked and placed in 20-kilo boxes. Clusters were refrigerated prior to destemming.
- › The harvest took place at two different degrees of ripeness: on February 27 and March 7.
- › Cold skin maceration for 2-4 hours within the press. The free-run must was then extracted by run-off and by pressing at a maximum pressure never surpassing 1 bar. The must was protected from air exposure. Cold settling and seeding with selected yeasts. Fermentation took place at 15 °C.

TASTING NOTES

- › Color: Bright greenish yellow.
- › Aroma: Intense aromas with spicy and citrus notes evoking chili pepper and grapefruit.
- › Palate: Good acidity, somewhat wild, intensely flavored and with a long finish.

TECHNICAL INFORMATION

- › Alcohol Content: 12.3%
- › Total Acidity: 7.2 g/l
- › Reductive Sugars: 1.4 g/l
- › pH: 3.3