



BLEND BLANCO RESERVA

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.
 YEAR OF PLANTING: 2009.
 DRIVING: Trellis.
 SOIL: Clay with pebbles.

ALTITUDE: 1,000 meters
 above sea level.
 YIELD: 8,000 kg/ha.
 HARVEST: Manual.

ELABORATION

COMPOSITION: Fiano 50% - Chardonnay 45% - Sauvignon Blanc 5%.
 VINIFICATION: Manual selection of clusters. Whole bunch pressing low pressure. Each strain separately. Dewatering of the must prior to its fermentation. Fermentation in barrels of French origin with yeasts selected at a temperature between 18 and 20 °C. Battonage newspapers during fermentation. The necessary precautions are taken to avoid malolactic fermentation. Aged for 8 months in French oak barrels (different cooperages are used) and contact on fine lees to give complexity to the wine. Cutting, filtering and subsequent fractionation.
 PRODUCTION: 3,000 bottles/year.
 WINEMAKER: Juan Ubaldini.

CATA'S NOTES

Wine with aromas of white flowers and mineral notes, which combines elegance of Fiano, the structure of Chardonnay and the aromas of Sauvignon Blanc. In the mouth it is friendly and fresh, making it an ideal wine to drink alone or to accompany some summer dish.
 SERVICE TEMPERATURE: Between 10°C and 11°C.