



Sauvignon Blanc
Vintage 2007.

"El Paraíso" Vineyard,
Maipú, Mendoza
780 m above sea level

TASTING NOTES

Greenish yellow color with silver hues.
Tropical fruit, herb and mineral
aromas. It is a wine with refreshing
acidity and a long velvety finish.

♦ TECHNICAL SHEET

Climate	Long autumns, cold winters and temperate rainless summers. Ideal for optimum ripening and big body. Average summer temperature 23° C and minimum winter temperature: - 4° C. Average annual rainfall: 220 mm.
Soil	Aluvial, calcareous sand. Permeable, supported by stones and gravel. 1% east-west inclination.
Oak Ageing	Minimum 3 months.
Yield of Vineyard	70 qq/ha 49 hlts. / ha.
Grape Variety	Sauvignon Blanc 100%.
Ageing Potential	3 years.
Filtering	One very light filtering.
Service Temperature	10°C / 12°C.
Basic Analysis	Alcohol 14.90° pH 3.51 Total Acidity 5.47 g/l Residual Sugar 1.80 g/l
Pairing	Fish - White meat - Seafood , oysters, asparagus - Dishes with little seasoning.

