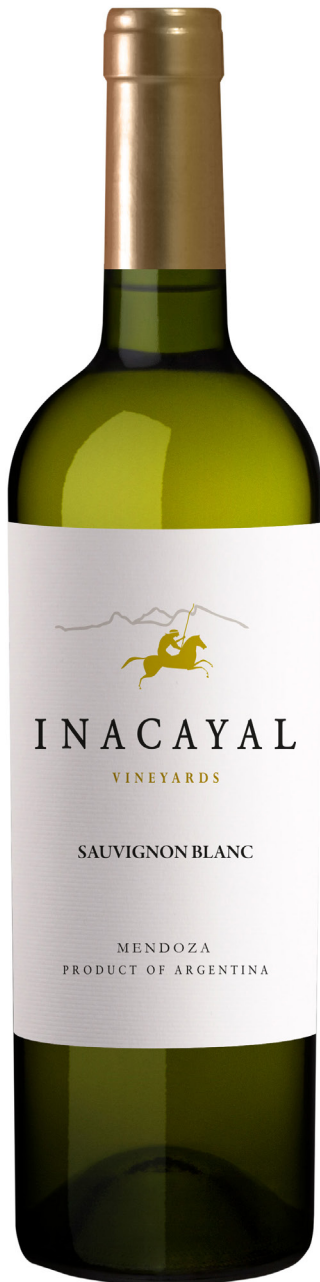


Sauvignon Blanc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VININS	Viniterra	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	12%	No	Cork



Background

Situated in the upper Mendoza valley, where the river is halfway through its journey from the Andes mountains to the eastern plains, the vineyards of Luján de Cuyo sit at altitudes of around 1000m, (3280 feet) above sea level. Combined with the intense sunlight experienced during the day and the cold night temperatures, the wines produced show deep concentration of flavour and structure. The soils are clay/loam. Luján de Cuyo was first delineated as a separate appellation in 1993, whilst the Viniterra winery was founded in 1997 by leading oenologist Adriano Senetiner.

Winemaking

Grapes are manually harvested at two different degrees of ripeness and individually vinified. After pressing, maceration occurs for 4-6 hours before being fermented in stainless steel tanks at controlled temperatures of 16°c. Ageing for 4 months before blending and bottling.

Tasting & Pairing

Fresh aromas of apple, lemon and white blossom on the nose, a clean, balanced palate with a herbaceous background. Lovely acidity and finish.

A great choice with grilled prawns or pasta dishes in a creamy sauce.

Good to know

Vegetarian, vegan