



BRIOSO WHITE BLEND

Valle de Uco | Mendoza - Argentina



VINTAGE	2017
VARIETALS	45% Semillón, 30% Torrontés, 25% Sauvignon Blanc
REGIONS	Finca La Delfina, Altamira (Uco Valley)
ELEVATION	1.050 mts.
HARVEST METHOD	Hand harvested
VINIFICATION	Hand picked, destemmed. Sauvignon Blanc and Semillon: 6h maceration with dry ice in the press (previous to the pressing), pressing, stripping during 36 hours and racking to the concrete eggs. Fermentation with wild yeasts. Torrontes: pressing without maceration. Selected yeasts. Fermentation in stainless steel tank. Once the alcoholic fermentation is over, conservation over lees during a month to improve the mouthfeel. Final blending and racking to barrels (batonage once a month).
ANALYTICS	Alcohol: 12,9% Acidity: 6,6%
OAK AGEING	4 months in 60% first use French oak barrels and 40% second use.
TASTING NOTES	A very aromatic wine with floral and citrus notes combined with touches of fresh grass, white fruits and orange. In the mouth, floral flavors, fresh and fruity, combine perfectly with the unctuousness of a perfect aging in barrels. Its finish is mineral and persistent. Great potential for aging.
FOOD PAIRING	Fish, rabbit, Asian food and hot sauces.