

SERBAL

WINES



Serbal Sauvignon Blanc 2015

Winery	Bodega Atamisque
Variety - Blend	100% Sauvignon Blanc
Vintage	2015
Region	Tupungato, Mendoza, Argentina
Wine Maker	Philippe Caraguel

Vineyard Altitude: 3,600 feet

Vineyard size: 3.5 hectares.

Age of vines: 9 years.

Soil: Alluvial soil with a rock foundation and top layers of sand.

Viticulture: Double Guyot, drip irrigation, grass cover between the vines.

Yield: 8000 kg/ha.

Harvest: March, by hand and in cases of 18 kg.

Grape Selection: Double selection. First at harvest and then at the winery in a sorting table.

Tasting Notes

Refreshing notes of grapefruit, stones, mint and citrus. Intense and refreshing with a lively vibrant acidity and crisp mineral and citrus notes. Pair with shellfish, sushi, ceviche, soft cheese and salads.

Elaboration Process

Principles of production: Gravity flow winery (without using pumps). Whole bunch pneumatic pressed.

Cold Maceration: 3 days at 5°C.

Fermentation: 20 days between 13°C and 15°C in temperature controlled stainless steel tanks.

Malolactic Fermentation: 100% in stainless steel tanks.

Ageing: 6 months in stainless steel tanks followed by 4 months in bottle.

Ageing Potential: 2 years