



# Los Nagues

## SAUVIGNON BLANC

## 2020

### TECHNICAL INFORMATION

- **VARIETAL:** 100% Sauvignon Blanc
- **VINEYARD:** Finca El Cañadón, Gualtallary, Tupungato
- **PARCEL:** 14
- **PLANTING YEAR:** 2002
- **HARVEST DATE:** February 25th
- **ALCOHOL:** 12,90%

### VINEYARD NOTES

The vineyard is located in the Gualtallary region, Valle de Uco, Mendoza province, Argentina. The grapes come from parcel 14 of 12 acres on the El Cañadón vineyard. The parcel ends in the shore of an old river that ran through our farm in ancient times. The El Cañadón farm is drip irrigated, taking care of the environment, using melt water from The Andes. The soils are sandy loam and limestone on the surface. The farm is located very close to the Tupungato volcano, where the roots look for food, the ground is volcanic with the presence of boulders.

### WINEMAKING NOTES

The grapes are harvested manually in 18 kg boxes. In the cellar, bunches are selected, destemmed and incubated in a 25-hl stainless steel tank. The must is obtained by means of a light pressing using a pneumatic press sheltered from the air to avoid contact with oxygen. Afterwards, the wine is clean up for 24 hrs at 8°C. Fermentation took place between 12 and 14°C for 15 days. Then it was in contact with fine sediments to gain complexity in the mouth.

### TASTING NOTES

Greenish yellow color. Of great expression and varietal typicity. Its notes are reminiscent of tropical and citrus fruits such as pink grapefruit and pineapple, followed by notes of rue. Fresh and very pleasant on the palate.

**TOTAL PRODUCTION:** 2,400 bottles



**COMMERCIAL OFFICE**  
Viamonte 1145, 6° Piso B  
C1053ABW Ciudad de Buenos Aires  
Tel/fax: +54 11 4372 0071

**WINERY**  
Calle Curto s/n. CP: 5567  
La Consulta, Mendoza.  
[info@losnoques.com](mailto:info@losnoques.com)

[www.losnoques.com](http://www.losnoques.com)

 [losnoqueswines](https://www.instagram.com/losnoqueswines)  [losnoques](https://www.facebook.com/losnoques)