



RESERVAS



## FUMÉ BLANC

### VARIETAL COMPOSITION

100% Sauvignon Blanc, from Agrelo, Luján de Cuyo, Mendoza. 1.030 m o. s. l. ARGENTINA.

### TASTING NOTES

Intense yellow color with greenish edges. Citric aromas with subtle notes of toast and vanilla. Appealing flavors of passion fruit, pink grapefruit and asparagus come out on the palate, alongside touches of oak. Good acidity and finish. Perfect to accompany shellfish, seafood and green salads.

### RECOMMENDED SERVING TEMPERATURE

10-12 °C (50-54 °F)

### RIPENING

Second two weeks of February.

### HARVEST

Manual in 17 kg boxes (37 lbs).

### YIELD

8,000 kg/Ha (7,200 lbs/acre)

### VINIFICATION

Juice obtained by pneumatic press. Must cooled to 4 °C (39 °F), lees stirred. Alcoholic fermentation in new French oak barrels. Selected yeasts used and fermentation temperature controlled.

### AGING

6 months in new French oak barrels.

### CONSERVATION IN PROPER STORAGE CONDITIONS

2-4 years.

### TOTAL ANNUAL PRODUCTION

Limited Edition of 4,000 bottles.

### PRESENTATION

Case 6 bot. x 750ml

Case 12 bot. x 750ml

viña las perdices

PIONEROS DE AGRELO

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