

SOLOCONTIGO WINES

DEVELADO



**CHARDONNAY
SAUVIGNON BLANC
2019**

Introducing Solo Contigo's newest wine DEVELADO which means unveiled. On the label, a man parachutes into the unknown. We at Solo Contigo have the courage to create adventures in wine.

Incorporating innovative winemaking techniques and using the least possible intervention in the process, our DEVELADO reveals the authentic expression of the unique wine growing area of Los Chacayes in the Uco Valley.

Here we break new barriers, creating fresh, original and seductive wines which are obtained by the co fermentation of different grapes.

VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 50% Chardonnay,
50% Sauvignon Blanc

SOIL: Very rocky with some clay and silt

HARVEST: By hand, in 16 kg boxes

YIELD: 9000 kg/ha

WINEMAKING: Co-fermentation of both grapes in stainless steel tanks with natural yeasts for 12 days.

AGEING: In stainless steel tanks for 6 months

ALCOHOL CONTENT: 13%

RESIDUAL SUGAR: <1.8 GR/L