



# VueltoAlmundo

## SAUVIGNON BLANC

“Two vineyards two generatios”

VueltoAlmundo is a project carried out by two generations under the winery's responsibility. Both generations seek to express the family's everyday life at the winery through a bottle of wine where the tradition and experience of the third generation get mixed with the energy, dreams and ambitions of the youngest of the family.

The wines arise from the combination of grapes of the most ancient vineyards cultivated around the winery and the most new ones located on a hill 2km away.

Type of grape	100% Sauvignon Blanc
Vineyards	Don José
Weather	Tempered with oceanic influence. Average annual temperature of 17 °C.
Soils	Clay loam of grate fertility and average depth, with a subsoil rich in calcium carbonate. The topography, high hill and middle of northeast exposure.
Age of vineyards	18 years.
Driv. system	Lyre
Yield per hectare	13.000 kg/ha
Harvest	Handpicked in 18kg cases.
Winemaker	Enól. Marcelo Laitano
Vinification	Classic in stainless steel tanks.
Fermentation	15 days.
Maceration	4 hour in the press.
Oak	Does not apply.
Alcohol	13,0 % v/v
Residual Sugar	1,5 gr/L
Total acidity	4,8 gr/L H2SO4
pH	3,27
Aging in bottle	2 years
Presentation	Box 6x750 mL / box 12x750 mL
Production	15.000 bottles.

### NOTA DE CATA

Glass	Pale metallic yellow.
Nose	Tropical fruits. Passion fruit, grapefruit, melon.
Palate	Peach and Orange. Persistent end.
Paring	Seafood, white fish and appetizers.
Servic. Temperature	11 °C