



LA GIOSTRA  
DEL VINO



WINEMAKER  
GIUSEPPE FRANCESCHINI

## BACÁN BLANCO CLÁSICO 2013

### VARIETY:

70% chardonnay, 20% sauvignon blanc, 10% torrantes

### LOCATION VINEYARDS:

Tupungato, Vista Flores - Tunuyan, Agrelo - Lujan de Cuyo (Mendoza - Argentina)

### VINEYARDS ALTITUDE:

950, 1000, 1050 msnm

### HARVEST:

manual harvest in 20 kg crates

### DATE OF PLANTATION:

2008, 2002, 2009

### VINE TRAINING SYSTEM:

doble spurred cordon, bilateral guyot

### PLANT DENSITY:

8000, 5500, 4200 plants/ha

### YIELD PER PLANT:

between 1,5 and 2 kg

### TERROIR:

sandy soil, silty and clay soil, clay soil, in all of the vineyards there is the presence of pebbles in subsoil

### VINIFICATION:

pressing of the entire bunches, 48 hours of static decantation without pectolytic enzymes. Fermentation in stainless steel tank and aging for 12 months in tank. Aging in bottle of 4 months before selling

### FERMENTATION TEMPERATURE:

between 16 y 19 °C

### ALCOHOL:

13,5 % vol.

### WINEMAKER:

Giuseppe Franceschini

### PRODUCTION:

3.000 bottles