



LA GIOSTRA
DEL VINO



WINEMAKER
GIUSEPPE FRANCESCHINI

BACÁN BLANCO CLÁSICO

VARIETY

Chardonnay 70%, Sauvignon Blanc, 20%
Torrontés 10%

VINEYARD LOCATIONS

Tupungato, Vista Flores - Tunuyán, Agrelo- Luján
de Cuyo (Mza - Argentina)

YEAR OF HARVEST

2012

HARVEST

Manual harvesting using 20 kg crates

DATE OF PLANTATION

2008, 2002, 2009

VINE TRAINING SYSTEM

Bilateral Guyot, Double embroidered cordon and
Bordeaux system

PLANT DENSITY (PLANTS/HA)

8000, 5500 and 4200

TERROIR

A large amount of sun, with erosive soil consisting
to a large extent of sand with low percentages of
clay and pebbles.

AVERAGE HEIGHT ABOVE MEAN SEA LEVEL (M)

950, 1000 and 1050

YIELD PER PLANT (KG)

Between 1,5 and 2

VINIFICATION

Pressing of the entire grape, decanting of the must
flower for 48 hours without using enzymes. Using
selected yeasts, fermentation occurs between 16
and 19°C and is finished after 2 months on the lees
and then is kept in steel tanks for 12 months. After
bottling, the wine is aged 4 months in the bottle.

FERMENTATION TEMPERATURE

Between 16 and 19 °C

ALCOHOL

14,20 % vol.