



LA GIOSTRA
DEL VINO



WINEMAKER
GIUSEPPE FRANCESCHINI

SAUVIGNON BLANC RESERVA

VARIETY

Sauvignon Blanc 100%

VINEYARD LOCATIONS

Vista Flores - Tunuyán (Mendoza - Argentina)

YEAR OF HARVEST

2011

HARVEST

Manual harvesting using 20 kg crates

DATE OF PLANTATION

2002

VINE TRAINING SYSTEM

Bilateral Guyot

PLANT DENSITY (PLANTS/HA)

8000

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)

1250

YIELD PER PLANT (KG)

1,5 y 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 in wooden barrels. After fermentation, it is kept on the lees for 3 months and then 13 months in wooden barrels before it starts to age in the bottle.

FERMENTATION TEMPERATURE

Between 16 and 19 °C

ALCOHOL

13 % vol.