

PUNTO FINAL SAUVIGNON BLANC 2025

Origin

Los Árboles (1.100 m.a.s.l) Uco Valley, Mendoza - Argentina

Varietal Composition

100% Sauvignon Blanc

Vineyards

Sourced from high-altitude vineyards located in Los Árboles, Uco Valley - one of Argentina's premier terroirs for this variety. The vines are 17 years old and grow in rocky soils with drip irrigation. Their natural vigor and canopy management provide ideal shade over the clusters, preserving aromatic intensity and preventing oxidation.

Harvest

Manual harvest during the early hours of the morning in the first week of February, ensuring optimal freshness and acidity.

Winemaking

Alcoholic fermentation takes place over 30 days in stainless steel tanks at a controlled temperature of 14°C, preserving the vibrant aromatic profile. No malolactic fermentation is carried out, in order to maintain its crisp, natural acidity. The wine is bottled early to retain its youthful character and expressive freshness.

Tasting Notes

This luminous yellow wine with delicate green reflections expresses freshness and vitality from the first glance. On the nose, it offers a beautifully balanced bouquet: herbaceous notes of green olive, asparagus, and freshly cut grass are lifted by bright tropical aromas - grapefruit, lime, and juicy pineapple. The palate is lively and refreshing, marked by crisp acidity that brings structure and tension. Its texture is smooth yet vibrant, leading to a clean, lingering finish that invites another sip.

Pairing Suggestions

Elegant and versatile, this Sauvignon Blanc is a perfect match for a wide variety of dishes. It pairs beautifully with seafood, sushi, soft and semi-hard cheeses, light appetizers, and citrus-accented preparations like ceviche and grilled vegetables. Ideal as an aperitif or for enjoying with friends on a sunny day.

Serging Temperature:

Serve well chilled, between 6°C and 8°C.

Datos Analíticos

Alcohol: 12.0% - pH: 3.34 - Total Acidity: 7.42 g/l. Malolactic Fermentation: None

