



## PUNTO FINAL RESERVA *CORTE DE BLANCAS* 2022

### Varietal composition

65% Pedro Ximénez

30% Chardonnay

5% Sauvignon Blanc

### Grapes

Pedro Ximénez - Junín

Chardonnay - Luján de Cuyo

Sauvignon Blanc - Medrano

### Harvest

Manual in 17 kg boxes.

Double selection: clusters and grains.

### Elaboration

This blend is the result of a blend of 3 varieties that are macerated, fermented and aged separately.

### Aging

The final blend rests 3 months in third use barrels and 3 months in bottles.

### ANALYTICAL DATA:

**PH: 3.4**

**Alcohol: 13.4%.**

**Ac. Tot: 5.55**

### TASTING NOTES:

Greenish cristaline color with golden reflections. Expressive nose with notes of melon, peach, pineapple and other white fruits along with delicate floral notes, white pepper and a faint smokiness. The palate is friendly with good smoothness but at the same time is fresh, revealing its subtle elegance.

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COLOR CRISTALINO  
VERDOSO CON REFLEJOS  
DORADOS LUMINOSOS EN  
NARIZ EXPRESIVO CON AROMAS  
FRUTALES VOLÁTILES  
COMO MELÓN, DURAZNO,  
ANANÁ Y NOTAS ESPECIALES  
SABORABLES

• punto final  
Reserva  
corte de blancas  
2022