

EDAD MEDIA - ALTAR UCO WHITE

Mendoza



APPELLATION: Gualtallary

BLEND: Sauvignon Blanc (90%) Chenin (10%)

WINEMAKER: Juan Pablo Michelini

VINEYARD: _____

Gualtallary is a high-altitude zone in the department of Tupungato in the Uco Valley, vineyards here are start at around 1,350 meters. Due to the altitude average day and nighttime temperatures are 3-6 degrees lower than in the city of Mendoza.

VITICULTURE: _____

Sustainable. The fruit is sourced from organic growers where possible.

WINEMAKING: _____

Fermented using wild yeast, all in concrete, then aged in oak for 12 months with no topping up. The Chenin Blanc component of this wine comes in the form of oxidative must, adding great aging potential to the wine. Only half of this is then bottled and the rest is kept as a base for a solera wine, aged under flor.

WEBSITE: <http://altaruco.com/esp/>



TASTING NOTES: _____

A bright wine, full of character and textures. The complex nose shows some age with dried fruit and a hint of yeast character. Most importantly, however, this wine gives you a whole lot of freshness.

This wine is suitable for vegans and vegetarians.