

MAKIA

SAUVIGNON BLANC



TERROIR'S FEATURES

Varietal composition: 100% sauvignon blanc.

Origin: Makia Estate (100 ha).

Location: Vista Flores, Valle de Uco, Mendoza, Argentina.

Altitude: 1250 meters above sea level.

Orientation: east-west.

Density: 9000 plants/ha.

System: guyot.

WINEMAKING AND AGING

Yield: 90 ql/ha.

Harvest period: march.

Harvest: hand picking.

Fermentation period: 14 days at controlled temperature.

Grape skin maceration period: 12/24 hours.

Aging performed in: steel tanks.

Aging: 8 months.

Aged in bottle: 2 months.

TASTING NOTES

Color: greenish-yellow color.

Nose: a flower bouquet with exotic fruits fragrance.

Taste: dry, elegant and persistent.



ARGENTINA Ruta provincial n°94, Vista Flores, Tunuyán, CP 5565, Mendoza.

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