

Libra

SAUVIGNON BLANC RESERVA



TERROIR'S FEATURES

Varietal composition: 100% sauvignon blanc.

Origin: Makia Estate (100 ha).

Estate location: Vista Flores, Valle de Uco, Mendoza, Argentina.

Altitude: 1.200 meters a.s.l.

Vineyard orientation: east-west.

Grape-wine density: 8.000 plants/ha (1.80 x 0.68 m).

Growing system: double gouyot.

VINEMAKING AND AGING

Yield: 90 ql/ha.

Harvest period: last week of february.

Harvest kind: hand picking, at dawn, using 18 kg boxes.

Alcoholic fermentation: 10 days in french tonneaux (500 l).

Fermentation temperature: 12/14°C.

Grape-skin maceration period: none.

Malolactic fermentation: none.

Aging performed in: 50% in french tonneaux and 50% in steel tank for 10 months.

Aging in the bottle: at least 6 months.

TASTING NOTES

Color: light straw-yellow with green reflexes.

Nose: complex bouquet, with pomelo and apricot and elderflower nuances underlined with light woody notes.

Taste: rich and elegant, lightly salty and mineral, multi-facetted on the palate, with a long finish.

 **MAKIA**

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

ITALY Via G. Marinelli 97, 47023, Cesena (Fc).

EMAIL | WEB

info@makiaestate.com | www.makiaestate.com