

SB Signature White Blend 2022 – TS

Province: Mendoza

Region: Uco Valley

Sub region: Paraje Altamira, Valle de Uco, Mendoza

Elevation: 1.150 masl

Varietal: 45% Semillón + 32% Sauvignon Blanc + 23% Torrontés

Age of the vineyard: 12 years old

Irrigation: drip irrigation

Soil composition: Sandy loam texture with a variable proportion of stones and gravel with a calcareous coating.

Training method: vsp double guyot

Harvest date: 3rd & 4th week of February & first week of March

Type of viticulture: conventional

Winemaking and ageing

Whole cluster: 45% Semillón; 32% Sauvignon Blanc; 23% Torrontés.

Yeasts: natural yeasts in Semillon & Sauvignon Blanc ; selected yeast for Torrontés

Fermentation container: Semillon in concrete eggs, Sauvignon Blanc and Torrontés in French oak barrels.

Maceration technique: Sauvignon Blanc & Semillon: maceration in the press with dry ice for 4 hours (prior to pressing); Torrontés: pressed without maceration.

Fermentation temperature: 12° to 14°C

Length of fermentation: 15 to 21 days

Malolactic fermentation: no

Size/material of the aging container: 225 liters

Age of container if wood: first use (60%) and second use (40%)

Type of barrel and Cooperage: Taransaud French oak

Time of aging in container: 6 months

Time of aging in bottle: 3 to 6 months

Analytical data

Alcohol: 12%

Ph: 3.10

Residual sugar: < 1,8 g/l

Acidity: 6,1 g/l

Sulfites: yes

Winemaker: Susana Balbo

Susana Balbo Signature Malbec 2022 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Paraje Altamira

Elevation: 1.150 masl

Varietal: 96% Malbec + 4% Merlot

Vineyard size: 3,5 ha

Vineyard age: 16 years old

Yields: 80 qq/ha

Irrigation: drip irrigation

Soil composition: sandy soil with presence of silt. A large quantity of colluvial-type stones with a regular shape. Limestone in the lower layers.

Training method: Hight trellis

Harvest date: April

Type of viticulture: conventional

Winemaking and ageing

Whole cluster: no

Yeast: selected

Fermentation container: stainless steel tanks

Maceration technique: in contact with their skins for 35 days. Conservation on lees with battonages

Fermentation temperature: 28°C maximum

Fermentation duration: 20 days

Malolactic fermentation: yes

Size/material of the aging container: 225 liters French oak

Age of container if wood: : 30% of the barrels were first use (new) and 70% of the barrels were second use.

Type of barrel and Cooperage: Boutes and Taransaud

Time of aging in container: 13 months

Time of aging in bottle: 13 months

Analytical data

Alcohol: 14,5%

Ph: 3.65

Residual sugar: 2,5 g/l

Acidity: 5,485 g/l

Winemaker: José Lovaglio