

ARGENTINA  
**RELOADED**

London – 2023 April 24th

**Susana Balbo Signature Barrel Fermented Torrontés 2021 – TS**

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.150 masl  
Varietal: 100% Torrontés  
Vineyard size: 6.73 ha  
Vineyard age: 16 years old  
Yields: 129 qq/ha  
Irrigation: drip irrigation  
Soil composition: sandy loam. With calcium carbonate inlays. Colluvial stones.  
Training method: VSP Double Guyot  
Harvest date: 2021  
Type of viticulture: conventional

Winemaking and ageing  
Whole cluster: yes  
Yeast: selected  
Fermentation container: new French oak barrels  
Maceration technique: dry ice maceration for 2 hours  
Fermentation temperature: 14o to 16oC  
Length of fermentation: 15 days  
Malolactic fermentation: no  
Size/material of the aging container: 225 liters / French oak barrels  
Age of container if wood: new  
Type of barrel and Cooperage: Taransaud French oak barrel  
Time of aging in container: 6 months  
Time of aging in bottle: 4 to 6 months

Analytical data  
Alcohol: 11,5%  
Ph: 3.20  
Residual sugar: < 1,8 g/l  
Acidity: 6,2 g/l  
Sulfites: yes

Winemakers: Susana Balbo, Gustavo Bertagna

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**Susana Balbo Signature Limited Edition Torrontés de Raíz Orange Wine 2020 – TS**

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.150 masl  
Varietal: 100% Torrontés  
Vineyard age: 16 years old  
Yields: 85 qq/has  
Irrigation: drip irrigation  
Soil composition: loamy sandy  
Training method: VSP Double Guyot  
Harvest date: 2020  
Type of viticulture: conventional

Winemaking and ageing  
Whole cluster: yes  
Yeast: indigenous  
Fermentation container: terracotta amphorae and French oak barrels  
Maceration technique: 16 days in contact with their skins at controlled temperatures, close to 16°C  
Fermentation temperature: 14° to 18° C  
Fermentation duration: in terracotta amphorae for 10 days at 14°-16°C  
Malolactic fermentation: no  
Size/material of the aging container: 225 liters  
Age of container if wood: forth use  
Type of barrel and Cooperage: Taransaud French oak  
Time of aging in container: 12 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 13,5%  
Ph: 3.18  
Residual sugar: < 1,8 g/l  
Acidity: 6,6 g/l  
Sulfites: yes

Winemakers: Susana Balbo, Gustavo Bertagna

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**Susana Balbo Signature Rosé 2021 – TS**

Province: Mendoza  
Region: Uco Valley  
Elevation: 1,050 masl  
Varietals: 60% Malbec + 40% Pinot Noir  
Vineyard age: 10 years  
Irrigation: drip irrigation  
Soil composition: different types of soil. Sandy with presence of stone.  
Training method: VSP  
Harvest date: 2021  
Type of viticulture: conventional

Vinification and aging  
Whole cluster: yes  
Yeasts: selected yeasts  
Fermentation container: stainless steel tank  
Maceration technique: 24 hours in a cold room before pressing.  
Fermentation temperature: 12° to 14° C  
Fermentation duration: 20 days  
Malolactic fermentation: no  
Aging Container Size/Material: Stainless Steel Tanks. Capacity 85Hl  
Aging time in container: 6 months in stainless steel tank  
Bottle aging time: 2 months

Analytical data  
Alcohol: 12%  
Ph: 3.20  
Residual sugar: 1.80 g/l  
Acidity: 6 g/l  
Sulfites: yes

Winemakers: Susana Balbo, Gustavo Bertagna