

ARGENTINA
RELOADED

Beijing— 2023 November 30th

Susana Balbo Signature Barrel Fermented Torrontés 2022 – 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: second week of March 2022
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: 14° to 16°C
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: 13%
Ph: 3.25
Residual sugar: <1.8g/l
Acidity: 6 g/l
Sulfites: yes
Winemakers: Susana Balbo & José Lovaglio

ARGENTINA
RELOADED

Beijing— 2023 November 30th

Susana Balbo Signature Malbec 2019 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Paraje Altamira

Elevation: 1.150 masl

Varietal: 96% Malbec + 4% Merlot

Vineyard size: 3.5 ha parcel

Vineyard age: 18 years old

Number of plants by hectare: 4.000 plants

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: 18th April 2019

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

Length of fermentation: 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