



## ANAIA SAUVIGNON BLANC

Living in the shadows of the majestic profile of the Andes, with rivers subtly feeding the arid soil, we find the land that is the site and soul of Anaia.

Our Sauvignon blanc is citric, fresh and brilliant. Represents the frankness and transparency that led us to believe in the rich bounties of our vineyard

VINEYARD LOCATION: Agrelo. Luján de Cuyo. Mendoza.

Deep thick clay soil

**GRAPE COMPOSITION:** 100% Sauvignon Blanc

**VINTAGE: 2022** 

HARVEST TIME: end of February.

ALTITUDE: 960 m asl

HARVEST METHOD: hand picking in boxes of 17 kg

YIELD: 6000 kg/ha

**MACERATION:** 10% macerates with skin at 12 °C

**VINIFICATION:** Fermented in concrete vats.

**ALCOHOL:** 13.5 v/v

**pH:** 3,26

**SERVING TEMPERATURE:** 10 °C

TASTING NOTES: Of yellow greenish color and

a vibrant acidity, unveils lime, grass and

herbal aromas.



