



# FINCA SUAREZ

PARAJE ALTAMIRA

SEMILLON 2016

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Varietal: 100 % Semillón

Origin: Our vineyards in Paraje Altamira, Mendoza, Argentina

Altitude 1100 m.a.s.l. (3609 feet)

Calcareous Soil of alluvial origin

Vines 4 years old

Agricultura orgánica

Yield: 3000 kilograms per hectare

Manual harvest

Fermentation: with indigenous yeasts in Steel tanks.

Aging: 6 months in barric

Alcohol: 10,5 %

Acidity/pH: 5,47 / 3,54

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Tasting Notes:

In nose, one can find floral and mineral freshness. In mouth, we find crunchy acidity, medium-bodied and a long saline finish.

Service temperature between 6° and 10° C (43 and 50 F)

To drink now or age up to 5 years.