

Susana Balbo Signature Cabernet Sauvignon

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 95% Cabernet Sauvignon, 5% Malbec

WINEMAKING: Hand-harvested. Double selection process. Destemming. Selected yeasts. Push-downs and two pump-overs a day. Fermented at a maximum temperature of 28°C (82°F). Extended maceration for 35 days.

AGING: 13 months in French oak (30% new, 70% second-use)

ANNUAL PRODUCTION: 3500 cases (12-bot)

THE STORY

Founded in 1999, by Susana Balbo, Argentina's first female winemaker, this family-run winery has been leading Argentina's white wine revolution, with nearly 40% of the wines produced being high-end whites and rosés. The Signature range offers elegant, bold wines with artistic finesse, combining terroir knowledge with new and antique winemaking techniques.

PHILOSOPHY: The winery pillars represent Susana's essence:

THE COURAGE to innovate & lead. THE BONDS with the family, the team and the environment. Our PASSION FOR QUALITY, taking us to transcend the established limits without losing sight of our consistency and identity.

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina, founder of one of the leading wineries of the international and Argentina's wine industry, 3 times president of WOFA.

THE ADJECTIVES

OVERALL: Mendoza's classiest Cab

AROMAS / FLAVORS: Blueberries, tobacco and pepper with floral and spicy notes.

MOUTHFEEL: Intense and balanced acidity. Elegant, fine-grained tannins.

THE SELLING POINTS

A world-class Cabernet, Susana's favourite red variety

AWARDS: 93pts Tim Atkin, 93pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Beef, pork, lamb, quail and other game birds, cream-based sauces.

