

# Susana Balbo Signature Brioso Red Blend

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Agrelo

**CEPAGE:** 40% Cabernet Sauvignon, 30% Malbec, 15% Cabernet Franc, 15% Petit Verdot

**WINEMAKING:** Hand-harvested. Double selection process. Destemming. Fermentation at a maximum temperature of 31°C (88°F) with wild yeasts. Pump-overs and delestage three times a day. Extended maceration for 35 days.

**AGING:** 15 months in new French oak barrels

**ANNUAL PRODUCTION:** 3200 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:** Refined & elegant

**AROMAS / FLAVORS:** Black fruits, spice and light vegetal notes.

**MOUThFEEL:** Excellent tension provided by its balanced natural acidity.

## THE SELLING POINTS

A top-of-range, aged and estate-grown Bordeaux blend

**AWARDS:** 94pts James Suckgling, 94pts Tim Atkin

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Red meats, such as lamb, venison and baby goat.  
White meats, like chicken, duck and rabbit.

