

Susana Balbo Signature Late Harvest Torrontes

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Torrontes

WINEMAKING: Destemming and soft crushing. Fermentation at low temperatures (53-57 °F) so the yeasts (that were specially selected to stand high sugar levels) can act slowly. After 8 days, 15% of the wine goes to first-use French oak barrels. Fermentation is stopped with cold and due to the hostile environment for the yeasts once the desired sugar-alcohol balance has been achieved.

ALCOHOL BY VOLUME: 12.5%

AGING: 15% for three months in first-use French oak barrels.

ANNUAL PRODUCTION: 1033 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: Lively and crisp

AROMAS / FLAVORS: Delicate, floral aromas combined with exotic fruits.

MOUThFEEL: Balanced, elegant and persistent finish.

THE SELLING POINTS

One of Argentina's best Late Harvest wines

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Desserts like lemon pie and apple/pear crumble. Different types of cheese (mainly blue cheese).

