

## Fact Sheet

# ALTOSUR

# Dulce natural 2021

**Region of Origin:** Gualtallary, Tupungato, Mendoza  
Estate grown produced and bottled

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**Winemaking Team:** Julia Halupczok y Matías Michelini

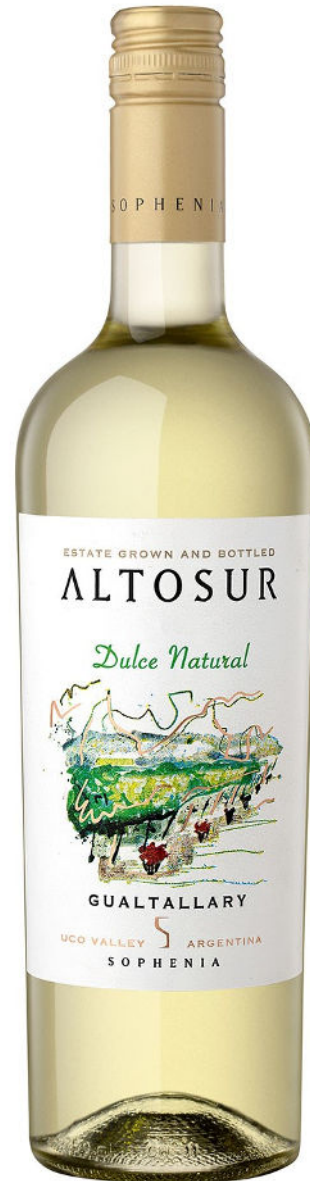
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**Vineyard:** By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

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**Vinification:** Grapes are harvested by hand at the end of February, the beginning of March and is transferred to the winery where it is destemmed and pressed in a pneumatic press. Fermentation with selected yeasts that is stopped by a sudden drop in temperature at 25 g / l of natural residual sugar.

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**Tasting Notes:** Bright golden color. with some greenish notes. Very fresh and fruity aromas where citrus, green apple and banana are combined with notes of dried fruits and hints of green tea and chamomile. In the mouth, the sweetness is balanced with an acidity that gives it freshness and the same fruity notes that are identified in the nose are perceived.

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### Composition:

Sauvignon Blanc 60% | Chardonnay 40%

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### Analytic data:

Alcohol: 12.7%      Sugar (g/l): 19.09

Acidity(g/l): 6.01      PH: 3.16