

Fact Sheet

ALTOSUR

Sauvignon Blanc 2025

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

Winemaking team: Joaquin Martin

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

Vinification: Three harvests are made manually, starting at the beginning of the month of February, following one week after and finishing the first days of March. Gentle pressing at low pressures in pneumatic press. Fermentation in stainless steel tanks at controlled temperatures with the use of selected yeasts.

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Tasting Notes: Yellow-green color. Notes of fresh grass, with citric and a mineral notes that gives personality and character. On the palate fresh and aromatic leaves a feeling of clean, lingering aftertaste.

Analytic Data:

Alc.: 12.5%	Acidity (g/l): 6.57
Sugar: 1.8	PH: 3.28

Accolades and Awards:

2024 90 pts. Patricio Tapia, Guía Descorchados 2025
2022 90 pts. James Suckling, March 2023
2021 90 pts. James Suckling, March 2022
2020 91 pts. James Suckling, April 2021
2020 90 pts. Tim Atkin, March 2021
2019 92 pts. James Suckling, March 2020
2019 91 pts. Tim Atkin, February 2020
2018 90 pts. James Suckling March 2019
2017 90 pts. Tim Atkin, March 2018
2016 91 pts. Tanking Mejores Sauvignon Blanc Patricio Tapia, Guía Descorchados 2017
2013 90 pts Tim Atkin February 2014
2008 Silver Medal – Hyatt Wine Awards 2008
2008 4 stars – Decanter –Atkin´s Top 10 from the Uco 2009