

Fact Sheet

INCONSCIENTE

Sauvignon Blanc 2024

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

Winemaker: Joaquín Martín

Vineyard: 4.000 feet high. Permeable soils of alluvial origin and loose structure. Selection of sandy loam zones Special pruning, irrigation and canopy management to obtain balanced vineyards that produce grapes of the highest quality. Plot 15 - Clone 242

Vinification: Hand-harvested in 350 kg bins on 09-02-2024. Cold skin maceration with bioprotection was applied for 48 hours, after which fermentation proceeded with the skins, with pump-overs every two days to keep the cap moist. Towards the end of the process, the wine was pressed and moved to concrete for ageing.

Ageing: 6 months in concrete egg

INCONSCIENTE



Production: 2.225 lts.

Tasting Notes: Greenish-yellow colour. Primary aromas are floral, followed by characteristic notes of citrus peel such as lime, kumquat, and pink grapefruit. Pineapple and orange blossom notes develop further in the glass. On the palate, it enters with balanced acidity and sweetness, with a mineral mid-palate.

Composition:

Sauvignon Blanc: 100%

Analytical data:

Alcohol: 10.2%	Azúcar (g/l): 1.8
Acidez (g/l): 6.02	PH: 3.05