



san huberto
Natural Sweet White I 2015
ARGENTINA

NATURAL SWEET WHITE

Varietal: 50% Chenin 30% Semillon
20% Torrontés

Vineyard location : Valle de Aminga, La Rioja, Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol content: 9,5%

Residual Sugar : 50 g / l

pH: 3.5

Acidity: 6.0 g / l

Dry extract : 75.00 g / l

Presentation: 750 ml

Serving temperature : 9 ° C

SUGGESTIONS AND FOOD PAIRING

It is ideal to accompany desserts and soft cheeses.

ELABORATION METHOD

Fermentation takes place during 20-30 days in stainless steel tanks at controlled temperatures between 13/17 ° C .

Bottle aging: one month

Aging potential: No

TASTING NOTES

Pale yellow color with green hues. It has intense aromas of pineapple and pink grapefruit . On the palate it appears refreshingly sweet and fruity.