



- HISTORY
- VINEYARDS
- WINERY
- WINES
- AWARDS
- PHOTOS
- NEWS
- CONTACT
- DISTRIBUTORS

english | home
português | español | français



RED WINES

WHITE WINES

SPARKLING WINE

LAS PERDICES SPARKLING WINE

Las Perdices - Sauvignon Blanc



VARIETAL COMPOSITION

100% Sauvignon Blanc
from Agrelo, Luján de Cuyo

TASTING NOTES

Very subtle greenish-yellow color, intense aromas of passion fruit, mango, and pink grapefruit, with subtle mineral notes. Good attack on the palate, well balanced acidity, and a long finish, highlighting notes of tropical fruit.

Ideal as an aperitif or to accompany shellfish, fish and salads.

RECOMMENDED SERVING TEMPERATURE

10 - 12°C (50-54° F)

ALCOHOL

12.5%

RIPENING

Second two weeks of February

HARVEST

Manual in 17 kg boxes (37 lbs)

YIELD

9,000 Kg/Ha (8,000 lbs/acre)

VINIFICATION

Juice obtained by pneumatic press. Cooling of must to 4 °C (39 °F), stirring of lees, transfer and later harvest sowing of selected yeasts. Controlled alcoholic fermentation between 14-16 °C (57 - 61 °F) for 20 days.

CONSERVATION IN PROPER STORAGE CONDITIONS

2 years

TOTAL ANNUAL PRODUCTION

36,000 bottles

PRESENTATION

Case x 6 x 750 ml

Case x 12 x 750 ml

Wooden Box x 1 x 750 ml

Temperature range has a determinant influence on grape cultivation and wine production. When it reaches 20° C (68° F) during the grapes' ripening, it favors their development resulting in the production of unique and highly concentrated fruits of great oenological quality. The temperature range from a very special place in Agrelo defines the typicity that Viña Las Perdices obtains in its varietal "Las Perdices Sauvignon Blanc"