

CELLARIUS

SAUVIGNON BLANC

Young and fresh varietal expressions of an extreme altitude terroir



YEAR
VARIETAL
Nº BOT
OENOLOGIST
HARVEST
AGEING P.

100% Sauvignon Blanc

Jean Paul y Sylvie Bonnal

manual

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Estreme altitude Torrontés, fresh and saline, with citrus and floral aromas, pronounced acidity and a long finish.

Minimal contact with oxygen from harvest to bottling.

VINEYARD

NAME	LOCATION	SIZE	ALTITUDE
<i>Finca Isasmendi</i>	<i>Cachi (IG)</i>	<i>3,5 has</i>	<i>2500 masl</i>
SOIL	IRRIGATION	YEILD	DENSITY
<i>sandy-loam</i>	<i>drip</i>	<i>4000 kg/ha</i>	<i>3400 p/has</i>
TRAINING SYSTEM		PHILOSOPHY	
<i>pergola</i>		<i>sustainable</i>	

FERMENTATION

CONTAINER	TIME	TEMPERATURE	MALOLACTIC
<i>Stainless steel</i>	<i>22 days</i>	<i>15-18 °C</i>	<i>no</i>

AGEING

% OAK	TYPE	USE	TIME
-	-	-	-
BOTTLE		TIME	
<i>750ml</i>		-	

TECHNICAL DATA

ALCOHOL	R. SUGAR	PH	T. ACIDITY
-	-	-	-



BODEGA
ISASMENDI
ALTURA EXTREMA