

Susana Balbo Signature Late Harvest Malbec

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Mendoza

CEPAGE: 100% Malbec

WINEMAKING: Destemming. Fermentation in stainless steel tanks at 24-26°C (75-79°F) for 20 days, with yeasts specially selected to stand high sugar levels. Pumping overs and delestage two times a day. In contact with the skin for 35 days. Preservation on lees with battonages. Fermentation is interrupted with cold and due to the hostile environment for yeasts once the desired sugar-alcohol balance has been achieved.

ALCOHOL BY VOLUME: 14.0%

AGING: 100% in new French oak barrels for 14 months

ANNUAL PRODUCTION: 821 cases (12-bot)

THE STORY

Founded in 1999, by Susana Balbo, Argentina's first female winemaker, this family-run winery has been leading Argentina's white wine revolution, with nearly 40% of the wines produced being high-end whites and rosés. The Signature range offers elegant, bold wines with artistic finesse, combining terroir knowledge with new and antique winemaking techniques.

PHILOSOPHY: The winery pillars represent Susana's essence:

THE COURAGE to innovate & lead. THE BONDS with the family, the team and the environment. Our PASSION FOR QUALITY, taking us to transcend the established limits without losing sight of our consistency and identity.

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina, founder of one of the leading wineries of the international and Argentina's wine industry, 3 times president of WOFA.

THE ADJECTIVES

OVERALL: Interesting, rare and sweet

AROMAS / FLAVORS: Red berries, tobacco and spices like cloves and cinnamon.

MOUTHFEEL: Complex, lingering finish

THE SELLING POINTS

A rare sweet red that is chocolate's perfect companion

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Chocolate cake, truffle, brownies or barry-mix desserts.

