

# Susana Balbo Signature Late Harvest Torrontes

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Uco Valley

**CEPAGE:** 100% Torrontes

**WINEMAKING:** Destemming and soft crushing. Fermentation at low temperatures (53-57 °F) so the yeasts (that were specially selected to stand high sugar levels) can act slowly. After 8 days, 15% of the wine goes to first-use French oak barrels. Fermentation is stopped with cold and due to the hostile environment for the yeasts once the desired sugar-alcohol balance has been achieved.

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** 15% for three months in first-use French oak barrels.

**ANNUAL PRODUCTION:** 1033 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:** Lively and crisp

**AROMAS / FLAVORS:** Delicate, floral aromas combined with exotic fruits.

**MOUTHFEEL:** Balanced, elegant and persistent finish.

## THE SELLING POINTS

One of Argentina's best Late Harvest wines

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Desserts like lemon pie and apple/pear crumble. Different types of cheese (mainly blue cheese).

