

# **TAPIZ SELECCIÓN DE BARRICAS WHITE 2021**



### **VARIETIES**

28% Sauvignon Blanc (Parcel 1C)

26% Chardonnay (Parcel 4B)

24% Chardonnay (Parcel 2F)

22% Viognier (Parcel 3F)

### REGION

Single Vineyard from San Pablo Estate, Uco Valley, Mendoza

## **VINEYARDS**

### SAN PABLO ESTATE

ALTITUDE: 4430 feet (1350 meters) above sea level

FEATURES: Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

### **FERMENTATION**

Pre-fermentative cold maceration.

Alcoholic fermentation takes place in first and second use French oak barrels. The three varietals are fermented separately in 500 and 225 liter barrels. Malolactic fermentation.

#### **AGING**

6 to 8 months in French oak barrels.

## **TASTING NOTES**

This blend has a very expressive nose where floral notes and fruits such as white peach, apricot, green apples and orange blossom stand out. The palate is fresh and smooth with a perfect balance of acidity and sweetness. It is delicate and elegant.

## TECHNICAL INFORMATION

Alcohol 13.10 %

Acidity 3.30 g/l

pH 3.23

Residual Sugar 2.90 g/l