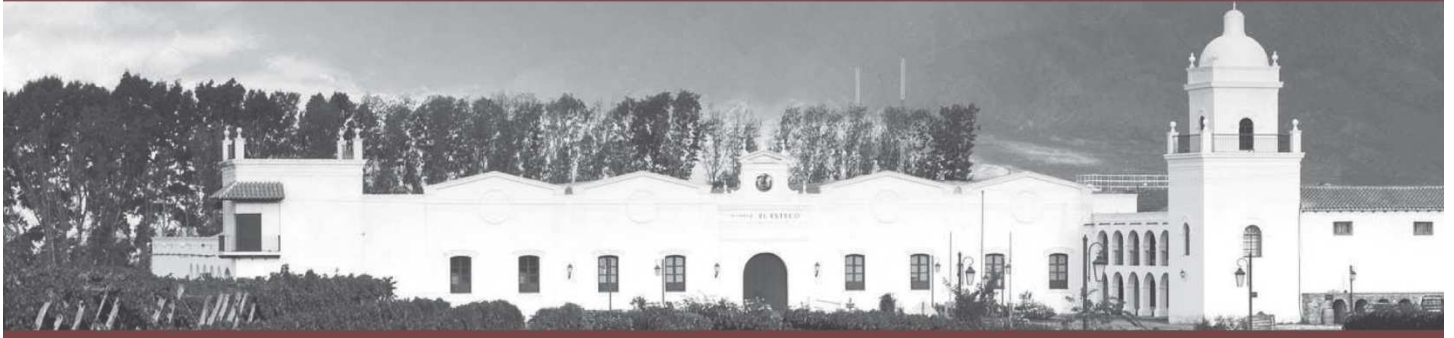


CICLOS

SAUVIGNON BLANC



ORIGIN:

Calchaquí Valley, Argentina

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

100% Sauvignon Blanc

HARVEST:

Mid February

WINEMAKING:

The winemaker's goal is to optimize the expression of the dual climate in Cafayate – hot days and cool nights. The effect of this wide thermal amplitude has on the grapes is to give them higher concentration of fruit, color and balance. 30% of this wine is aged in new small American oak barrels during 6 months while the other 70% ferments traditionally in stainless steel vats. The fine and delicate oak, contributes to add complexity to the final bouquet.

TASTING NOTES



Profound and intense yellow with grass edges.



Elegant and delicate fragrances full of citric notes and vanilla influences.



Ripen and creamy fruit fills the palate. A good and natural acidity makes this wine fresh and fine. Asparagus notes prevail at the end in a clean final.

ANALITICAL DATA

| Alcohol | Residual sugar | Acidity | PH |
|--------------|-----------------|----------------|------|
| 14 % alc/vol | 2,98 grs. / lt. | 6,85 grs. /lt. | 3.30 |



VALLES CALCHAQUÍES



EL ESTECO