



## **Casa Ambrosía Sauvignon Blanc 2021**

- **Vineyard location**  
Gualtallary, Mendoza, Argentina.
- **Altitude**  
1,250mts / 4,150ft above sea level.
- **Soil**  
Pure limestone over quaternary gravels.
- **Grape variety**  
100% Sauvignon Blanc.
- **Harvest**  
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**  
12,000 kg per ha – 4.8 tons per acre - 63 hl/ha
- **Fermentation**  
Alcoholic in stainless steel tanks.
- **Alcohol**  
13.3°.
- **TA / VA / PH / R. Sugar**  
5.80 / 0.23 / 3.3 / 1.18 grs/l.
- **Aging**  
6 months in stainless steel tanks.
- **Production**  
6,159 bottles.

High altitude, dry weather, pure water straight from the Andes and limestone and rocky soil, makes Finca Ambrosia a special place to make special wines.

We hope you enjoy our Vino de la Casa as much as we do.

Intense wild aromas with slightly herbal but with citrus flavors, of green apple and lime resulting in a pleasant balanced acidity.