

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



MYTHIC ESTATE | Sauvignon Blanc

TASTING NOTES: Brilliant yellow color with glints of green. Very attractive nose of citrus and gentle herbaceous notes that offer an elegant mouthfeel with a refreshing mineral profile and a crisp, clean finish.

WINEMAKER:Bernardo Bossi Bonilla APPELLATION: Luján de Cuyo, Mendoza, Argentina VARIETAL: 100% Sauvignon Blanc ALCOHOL: 13.0% PH: 3.3 ACIDITY: 6.6 g/l VINEYARD: Estate YIELD: 2.4 tons per acre HARVEST: By hand, in the cool early hours of morning SELECTION: Manual selection of clusters MACERATION: 6 days at 50°F FERMENTATION: Stainless steel tanks with indigenous yeasts @ 54-57°F to maximize intensity and aromatic complexity