



Familia

TECHNICAL NOTES

AGOSTINO FAMILIA 2014 SEMILLON-SAUVIGNON BLANC

The four Agostino brothers, Vincenzo, Rosalía, Sebastian and Miguel, lived their childhoods in Mendoza before resettling in Canada in the 1960's. They returned to Mendoza and founded the Finca Agostino estate in 2003, the first step in fulfilling their long-held dream of getting back to their roots and producing benchmark Argentine wines.

VINEYARDS

507 acres in Barrancas (Finca Agostino, Maipú, Mendoza) planted at nearly 2,800 ft above sea level. Sandy, alluvial soils. Malbec, Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Sauvignon Blanc and Petit Verdot are planted. The oldest vines are 60 years old.

124 acres in La Consulta (Finca La Serafina, Uco Valley, Mendoza) planted and 3,600+ ft above sea level. Sandy, rocky, alluvial soils. Mostly Cabernet Sauvignon, Malbec, Merlot and Semillon. The oldest vines are 35 years old.

APPELLATION

Mendoza.

COMPOSITION

80% Semillon, 20% Sauvignon Blanc.

VITICULTURE

The Semillon was sourced from 36-year-old vines at the La Cosulta vineyard, the Sauvignon Blanc from 12 year old vines at the Barrancas vineyard. Mix of high espalier and Pergola training. Drip irrigation. Yields of 4.3 tons/acre for both varieties.

VINIFICATION

Manual harvest. The Semillon was fermented in new 225L French oak barrels. 80% of the Semillon was aged in barrel for 12 months. The Sauvignon Blanc was fermented at controlled temperatures in stainless steel tanks and matured in tank until blending. The Semillon component underwent malolactic conversion.

ALCOHOL

13.5%

TASTING NOTES

This brilliant Semillon-Sauvignon Blanc offers a panoply of tropical fruit, honeysuckle and figgy pudding mingling playfully with vanilla notes from top quality small oak barrels. Bracing yet lush.

SERVE WITH

Excellent with rich, complex white meat, seafood, or creamy pasta dishes.



UPC bottle

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