

Susana Balbo Signature Rose

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 60% Malbec, 40% Pinot Noir

WINEMAKING: Hand-harvested. Grapes were refrigerated at 6° C (42.8° F). Malbec grapes were pressed along with bunches at low pressure, while Pinot Noir grapes underwent a 4-hour press maceration process. Fining. Fermentation in stainless steel tanks with selected yeasts at a 12- 14°C (54-57°F) for 20 days.

ALCOHOL BY VOLUME: 11.5%

AGING: No oak

ANNUAL PRODUCTION: 2600 cases (12-bot)



THE STORY

Founded in 1999, by Susana Balbo, Argentina's first female winemaker, this family-run winery has been leading Argentina's white wine revolution, with nearly 40% of the wines produced being high-end whites and rosés. The Signature range offers elegant, bold wines with artistic finesse, combining terroir knowledge with new and antique winemaking techniques.

PHILOSOPHY: The winery pillars represent Susana's essence:

THE COURAGE to innovate & lead. THE BONDS with the family, the team and the environment. Our PASSION FOR QUALITY, taking us to transcend the established limits without losing sight of our consistency and identity.

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina, founder of one of the leading wineries of the international and Argentina's wine industry, 3 times president of WOFA.

THE ADJECTIVES

OVERALL: Elegant, well-balanced, crisp and seductive

AROMAS / FLAVORS: Fine floral profile with delicate aromas of dry fruits

MOUTHFEEL: Great balance and structure

THE SELLING POINTS

Fine wine & packaging resulting from great family team work

AWARDS: 2025 Rose of the Year -Tim Atkin

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Smoked salmon, spicy papaya salad, grilled poultry, hard cheeses.

