

Susana Balbo Signature Barrel Fermented Torrontes



THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Torrontes

WINEMAKING: Cooling down at 6°C (43°F), destemming and maceration in the press with dry ice for 2 hours. Pressing at low pressure and fining.

Fermentation in new French oak barrels and with selected yeasts.

ALCOHOL BY VOLUME: 13.5%

AGING: 100% in new French oak barrels for 6 months

ANNUAL PRODUCTION: 2100 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: Groundbreaking, complex, and with terrific energy.

AROMAS / FLAVORS: Tropical fruits, citrus notes and delicate floral aromas.

MOUTHFEEL: Harmonious, balanced acidity

THE SELLING POINTS

The first barrel-fermented Torrontés, with a refined style.

AWARDS: 94pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Fish, shellfish and spicy, aromatic dishes from Indian, Chinese and Thai cuisines.

