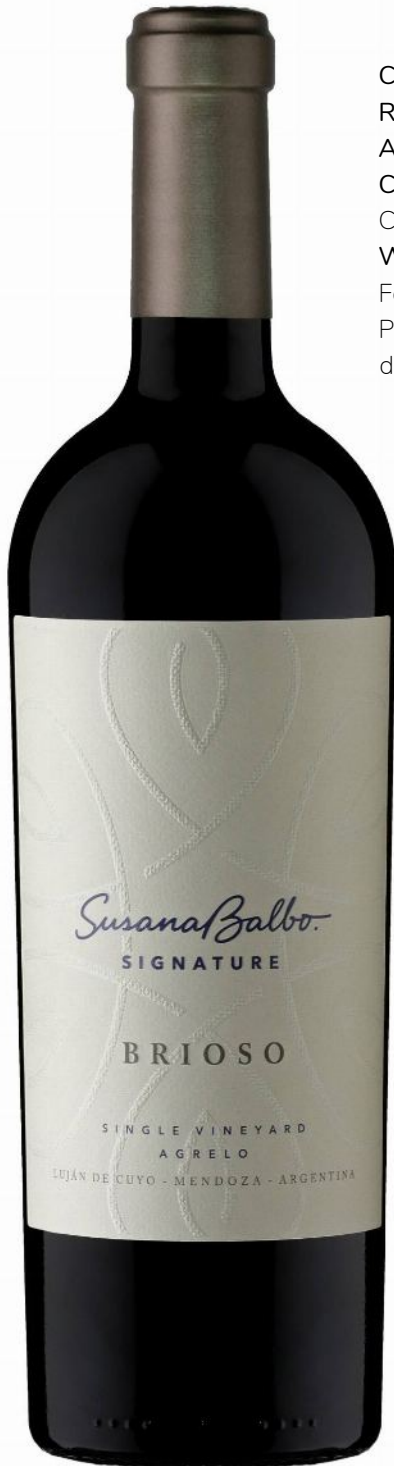


Susana Balbo Signature Brioso Red Blend



THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Agrelo

CEPAGE: 40% Cabernet Sauvignon, 30% Malbec, 15% Petit Verdot, 15% Cabernet Franc

WINEMAKING: Hand-harvested. Double selection process. Destemming. Fermentation at a maximum temperature of 31°C (88°F) with wild yeasts. Pump-overs and delestage three times a day. Extended maceration for 35 days.

ALCOHOL BY VOLUME: 14.5%

AGING: 15 months in new French oak barrels

ANNUAL PRODUCTION: 3200 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: Refined & elegant

AROMAS / FLAVORS: Black fruits, spice and light vegetal notes.

MOUThFEEL: Excellent tension provided by its balanced natural acidity.

THE SELLING POINTS

A top-of-range, aged and estate-grown Bordeaux blend.

AWARDS: 94pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Red meats, such as lamb, venison and baby goat. White meats, like chicken, duck and rabbit.

