

JAQUE ♔ MATE



de **Sánchez** sa
BODEGAS & VIÑEDOS

INICIO

BLANCO DULCE

Chenin / Semillón / Viognier

Tasting Notes

A smooth and delicate wine with a greenish-yellow color and aromas reminiscent of white apricot peach, fresh herbs, and some citrus notes such as lemon and grapefruit.

In some cases, a fondeu of dried fruits, especially almonds, usually appears.

Creamy texture with a medium body with a sweet presence. In the glass the tear is dense, marking the sugary tenor and concentration of the wine. Ideal to use as an aperitif or to accompany snacks.

TECHNICAL SHEET

Varietal Composition: Chenin, Semillón, Viognier.

Alcohol: 11.5%

Serving Temperature: 12 and 14°C

Bottle: 750 cc

Aging Time: 2 years

Origin: Luján de Cuyo, 873 m above sea level

Vineyard Age: 12 years

Soil: Sandy loam

Irrigation System: Drip

Harvest Method: Manual

Grape Ripening: Mid-February.

Yield: 12,000 kg/ha

Acidity: 5.05 g/l

Sugar content: 80 g/l

Winding:

The grapes are harvested overnight to preserve their aromas and pneumatically pressed. The juice is transferred to a stainless steel tank for static cold destemming (8°C). After 24 hours, the juice is extracted, as clear as possible, and inoculation with selected yeasts is carried out. Alcoholic fermentation takes place at a controlled temperature between 13°C and 15°C. No malolactic fermentation is performed.