

# CAOBA

## SPECIAL CUVÉE

HARVEST	ALCOHOL	ACIDITY / PH
Non Vintage	13% vol	7.30 / 3.35

### VARIETALS

40% Chardonnay, 30% Viognier, 25% Semillón, 3% Sauvignon Blanc, 2% Torrontés.

### HARVEST DATES

Chardonnay: March 2021, 2022 and 2023; Viognier: March 2022 and April 2023; Semillón: March and April 2023; Sauvignon Blanc: February 2022 and 2023; Torrontés: March 2023.

### VINEYARDS

- Chardonnay: 20% El Peral + 20% Gualtallary.
- Viognier: 15% Campo Los Andes + 15% Rivadavia, Los Campamentos, Finca Los Nietos.
- Semillón: Tupungato, Cordón del Plata.
- Sauvignon Blanc: El Peral, Tupungato.
- Torrontés: Chapanay, San Martín.

### SOILS

Being from different vineyards, the soils in general have various compositions and a shortage of organic matter. There are sandy loams, alluvial, sandy, some with the presence of alluvial and calcareous rocks in depth and with the presence of pebbles on the surface, of variable depth according to the area of origin.



### FERMENTATION

All varieties were harvested manually, in the case of:

- Chardonnay: direct pressing of the clusters, static racking of the must and fermentation both in oak barrels and in a small concrete vessel, both cases with selected yeasts and at low temperature, with fermentation partial malolactic.
- Viognier: direct pressing of the clusters, static settling of the must and fermentation at low temperature, in small stainless steel tanks and small concrete vessels, in both cases with selected yeasts and at low temperature, without producing malolactic fermentation.
- Semillón: removal of stems from the clusters and fermentation with indigenous yeasts in the presence of their skins and at low temperature, total skin maceration for 3 months in a small concrete vessel, before devatting.
- Sauvignon Blanc: removal of stems from the clusters, cold skin pre-maceration at low temperature for 72 hours, fermentation with yeasts.
- Torrontés: removal of stems from the clusters and fermentation with indigenous yeasts in the presence of their skins and at low temperature, total skin maceration for 3 months in small concrete vessel, before devatting.

### AGING

In general: 30% of the wine was aged in oak barrels, 70% of the wine was aged in vessels of different types.

- Chardonnay: 2021: 6 months in French oak barrels 50% new. | 2022: 6 months in French oak barrels 80% and American 20%. | 2023: 6 months in concrete tank.
- Viognier: 2022: stainless tanks. | 2023: concrete tanks.
- Semillón: concrete tanks.
- Sauvignon Blanc: stainless tanks.
- Torrontés: concrete tanks.

### TASTING NOTES

At sight it presents an intense greenyellow color, on the nose it is elegant and complex, with a predominance of ripe white fruits given by the Chardonnay and the Viognier, which remember pears, pineapple and green apples; in contrast, the Semillón, Sauvignon Blanc and Torrontés make their contribution with fresh citrus and floral notes balanced with spicy and vanilla notes, given by their light step through oak. In the mouth it is elegant and complex, its impact is sweet, with good freshness and tension provided by the acidity, and good structure and texture provided by the tanins of the skins.