

## GRAN LURTON BLANCO 2017



### VARIETY

70% Tockaij, 7% Viognier, 7% de chardonnay and 15% Sauvignon Blanc. Every year the blend changes slightly according to the vintage. Nevertheless we keep on having 70 to 80 % of the Tokay Friulano variety fermented in barrels.

### VINEYARD

#### *Soil*

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

#### *Density*

3300 vines/ha

#### *Climate*

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

#### *Average age of the vines*

10 years.

#### *Yield*

50 hl/ha.

#### *Location*

Our plots are located between 1000 and 1100 m.a.s.l in our Chacayes vineyard in Vista Flores. A small volume of the Tokay comes from old vineyards around Tupungato (North Uco Valley)

### WINEMAKING

#### *Harvest*

Handpicked into crates after the tasting of the berries to identify the aromatic peak. This vintage was harvested from March 10th to 15th for the Tokay.

#### *Vinification*

Pre-fermentation maceration is carried out in the press before pressing. Fermentation in barrels with partial malolactic fermentation.

#### *Ageing*

Ageing on lees with regular stirring in barrels (3 years old barrels). The Tockaij wine is the only one to be aged in French oak barrels for 9 months.

### THE VINTAGE

After a dry Winter, we were surprised by an early Spring arrival. However, the cool temperatures came back by the end of January, which allowed to slow down the cycle and to balance the maturation process. Each one is different. 2015 is synonymous with freshness and boasts very pleasant acidity, and will produce complex fruit-driven white wines similar to Bodega Piedra Negra. This season was marked in particular by the exceptional earliness of Cabernet grapes, which were harvested in mid-April before certain Malbec grapes. We therefore obtained fresh wines with a very pleasant natural acidity, deep colour and floral noses.

### TASTING NOTES

Its yellowish green color is representative of its main varieties, mainly Tokay but a bit of Viognier also. Fresh nose of green lime and herbs, hints of vanilla and hazelnuts, very balanced oak impression. The mouth is very supple and slightly buttered on the finish.

### AWARDS

AWARDS 2014 95 pts - TIM ATKIN 92 pts - JAMES SUCKLING 90 pts - DESCORCHADOS AWARDS 2012 Gold Medal - ARGENTINA WINE AWARDS 92 pts - JAMES SUCKLING AWARDS 2011 90 PTS - WINE ADVOCATE