

# Metropolitan

WINES & SPIRITS

## Finca & Bodega Vistalba Tomero Sauvignon Blanc 2006



### Product Information:

Appellation:	Los Alamos, Tunuyan, Mendoza
Varietal:	100% Sauvignon Blanc
Yeasts:	Selected
T.A:	5.05 g/L
V.A:	0.30 g/L
pH:	3.40
Residual Sugar:	Less than 1.96 g/L
Alc:	12.8%
Closure:	Stelvin

### Winemakers Notes:

Grapes for the wine were handharvested during the coolest hour of the morning and carefully selected. The grape clusters are destemmed and pressed at low temperatures, after which the skins are separated through gentle pressure. Selected yeasts were then added to initiate the fermentation process at 16 degrees Celsius in stainless steel tanks. The wine is aged 2 months in the bottle.

### Tasting Notes:

*Yellow-greenish colour with tropical fruit aromas. Gentle in mouth, and a sweet palate with a balanced acidity and long, lingering finish.*

### Supplier Information:

The vineyards, owned by the Pulenta Family, are located in the highest area of the Uco Valley in Mendoza. Vines for the Tomero line were planted in 1980 to showcase the range of varieties that were possible to grow and thrive in Mendoza. A total of 342 hectares were planted with Chardonnay, Semillon, Sauvignon Blanc, Malbec, Merlot, Cabernet Sauvignon, Syrah, Petit Verdot and Pinot Noir. The modern winery was constructed over three years, and boasts cutting edge equipment and storage facilities to ensure ideal conditions and precise temperature control throughout the winemaking process.

For additional information please visit [www.carlospulentawines.com/index\\_tom.html](http://www.carlospulentawines.com/index_tom.html).