



ANCESTRAL

Our “Ancestral” line of wines has been created with the purpose of expressing the soil of our vines located in Uco Valley, through the combination of terroir and “clayvers”, that reach a perfect combination of the hard work of our winemakers, from the place of origin of the grape, taking into account how meaningful and important it is to appreciate each one of the participants in this great project.



(50% Viogner, 30% Chardonnay and 20% Sauvignon Blanc)



Los Altepes, Los Barrancos and Los Inicios estate; Uco Valley, Mendoza.



Manual harvest in the first week of March, with a careful selection of grapes. Viogner was fermented in new French oak barrels for 3 months; then it was blended with the other varieties; which were already in the tanks providing the fresh fruitiness.



Our White Blend has a pale yellow color with green hues. In the nose, it provides fresh fruity aromas such as grapefruit, green apple, cantaloupe and white peach. In the mouth, its taste surprises with a true start, full, unctuous and floral notes in harmony with its fruity and fresh honey bouquet. It has a balanced acidity and a long finish. Also, a perfect and moderated equilibrium with the oak can be noticed.



Ideal to pair with asparagus risotto or prawn in Provençal with cream.



Recommended service temperature between 8° y 10°.