2023
Sauvignon Blanc

SINGULAR

ACHAVAL FERRER



This collection arises from small singular treasures hidden among our emblematic vineyards. Very scarce editions in numbered bottles. These peculiarities, each enhanced through specific vinification methods, constitute the most curious varietal expressions Achaval Ferrer could have imagined.

TECHSHEET

WINEMAKER
Gustavo Rearte

VARIETAL
100% Sauvignon Blanc

APPELLATION
Finca Pircas, Vista Flores - Valle de Uco

SOIL
Alluvial in origin, featuring a thin sandy-loam topsoil over gravel. Excellent drainage

DRIVING SYSTEM
Sustainable

ALCOHOL 13%

PH 3.2

TOTAL ACIDITY
7.7 g/L

FERMENTATION
100% in French oak barrels (20% new, 40% second-use, 40% third-use). Bâtonnage is performed twice a month for the first six months. Around 30% of the wine undergoes malolactic fermentation, while the rest is preserved to maintain freshness and achieve Achaval Ferrer's signature balance

MALOLACTIC FERMENTATION
100% spontaneous during barrel aging

CRIANZA EN BARRICAS
12 months in the same barrels used for fermentation

BOTTLES PRODUCED
1959 units

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