



VINTAGE 2021

WINEMAKERS Martina Galeano
& Fabian Valenzuela

WINERY Fincas Patagonicas

ESTATE VINEYARD Finca Jarillal

VARIETAL 100% Sauvignon Blanc

AVG. AGE OF VINES 12-13 Years

AVG. VINEYARD ALTITUDE
3,440 ft

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING Stainless Steel

ALCOHOL 9%

RESIDUAL SUGAR Zero Sugar

ACIDITY

TA of 6.4 g/L, pH of 3.18

UPC 859481003044

OSMOSIS[®]

DE-LIGHT-FUL Wines[™]

SAUVIGNON BLANC 2021

OUR VINEYARDS: Osmosis comes from our family's sustainably farmed, estate vineyard in Alto Agrelo, Mendoza. Located at the foothills of the Andes at 3,440 feet above sea level, the altitude gives the wine great acidity, and the warm days its full flavors.

HARVESTING: Our hand-harvested Sauvignon Blanc is picked on 3 different days: February 6th, 12th and 18th. The early first harvest gave us natural lower alcohol and bright acidity. The second harvest produced citric flavors such as passion fruit and grapefruit. The latest harvest produced ripe, rich flavors of tropical fruits such as pineapple.

SORTING & FERMENTING: After harvesting, the grapes are immediately brought to our winery, located just a few miles away from our vineyard. To ensure the best quality, they undergo a double manual selection to separate out the best grapes. The selected grapes immediately enter our special pneumatic press, whose nitrogen blanketing system ensures greater aromatic intensity. Each harvest is fermented in separate tanks, then blended together for the perfect balance and further aging on the lees for extra body.

WINEMAKING: Using proprietary techniques, we are able to gently reduce the wine's alcohol to 9% while maintaining 100% of the wine's natural taste. This resulted in an 85 calorie per 5 oz. serving Sauvignon Blanc. The wine is naturally dry with zero sugar, yet imparts the perception of sweetness from the juicy pineapple flavors. The wine is cold-stabilized for one week.

BOTTLING: Our bottling line is located in our winery. Unlike many, we do not bottle the entire vintage at once, choosing to bottle throughout the year. To maintain optimum freshness and flavor, we keep the wine in stainless steel tanks until orders are received and bottle to order.

TASTING NOTES: Pale yellow color. Aromas and flavors of grapefruit, passion fruit and pineapple, with floral and grassy hints. Balanced acidity with a pleasant creaminess from the lees-aging.

LABEL NOTES: The lively and celebratory Osmosis label was designed to reflect the integrity of the wine inside. As the label flows right, the colors become richer and more vibrant, seeming to dance as they represent the transformation of the wine as it gets more concentrated with flavors with fewer calories and less alcohol. Osmosis is the Best Better-For-You Wines, delivers all of the taste with less of the things you don't want.
Get Your Wine by OSMOSIS[®]!

90pts
THE
tastingpanel
MAGAZINE



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PREMIUM WINE ON TAP

Wine on tap is about delivering a better, fresher glass of wine. With Free Flow's stainless steel kegs, there is no wasted wine and nothing to recycle or throw away, a perfect pour is guaranteed every time... because every glass should taste exactly like the winemaker intended.



PROFITABILITY

Savings compared to buying in bottle, and dramatic profit potential.



SPEED

No corks to pull or bottles to stock.



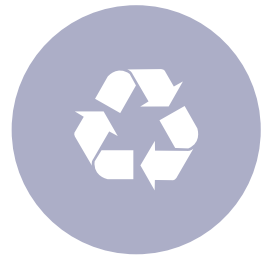
FRESHNESS

Guaranteed fresh glass of wine. No oxidation, no wasted wine!



TRENDING

The hottest new trend in beverage programs across the country.



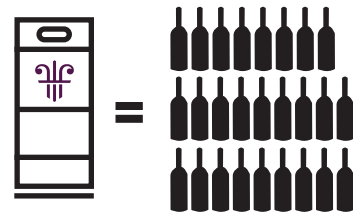
SUSTAINABILITY

100% reusable steel kegs. Nothing to throw away or recycle.

STAINLESS STEEL KEG SPECS

SIZE	24" x 9.5"
WEIGHT	58 lbs full
VOLUME	5.16 gallons 19.5 liters
FRESHNESS	3 months tapped 12 months untapped
FITTINGS	Sankey D standard 1/6th barrel kegs

1 KEG = 26 BOTTLES



**DeLIGHTful
Sauvignon Blanc
2021**



90pts

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Pale yellow color. Aromas and flavors of grapefruit, passion fruit and pineapple, with floral and grassy hints. Balanced acidity with a pleasant creaminess from the lees-aging.
Zero Sugar, Low Alcohol, 85 Calories per Serving



...keg FAQ's for distributors

Trucking information

20 Kegs to a pallet. 40 Kegs to a pallet spot, stacked 2 high

Pallet Dimensions: 40" x 48" x 30" high with kegs.

Pallet Weight: ~1,190 lbs

Keg Weight: 58 lbs full (14 lbs empty)

Keg Dimensions: 24" tall x 9.25" wide (27" tall when attached to the draft system)

Each keg holds: 5.16 Gallons, 19.5 Liters, 660 Ounces or 132.5 oz. Glasses!



How do I get set up to receive full kegs & return empties?

Contact Logistics@FreeFlowWines.com to complete the Free Flow Wines Keg Deposit Agreement.

Each time you deliver new kegs to an account, pick up the empties and bring them back to your warehouse.

Once you have empty kegs, contact Kegspediter (our return logistics partner), to pick up the empty kegs.

Who do we contact to install a wine draft system?

Contact draft system installer as noted on www.trywineontap.com/wine-on-tap-resources/ or contact info@trywineontap.com or 855-KEG WINE for assistance.

Always use wine-certified draft parts (304 grade steel and wine grade lines) to ensure wine quality.

How do I submit a PO?

To submit a purchase order, simply send the PO to your supplier. Your trucking company can schedule the pickup of kegs at one of the following locations:

Biagi Bros
770 Skyway Court
Napa CA 94558

707-256-2629 or 770Skyway@BiagiBros.com

Filling Station East
85 E. 2nd Street
Bayonne NJ 07002

201-997-6055 or Orders@FillingStationEast.com

* Please check the "Ship from" address on the Sales Order to determine which location to schedule pickup.

How many kegs do I have to order?

There is no minimum, although to optimize costs, mix-and-match kegs from multiple suppliers to fill a pallet with 20 kegs.

Line cleaning for wine on tap?

We recommend that wine lines are cleaned quarterly.

In most instances, line cleaning is the responsibility of the account or operator, but check your state laws for more information.

How long will wine stay fresh in keg?

Recommended shipment to account within 12-18 months

Once tapped, the wine will stay fresh up to 3 months

Looking for Sales Training or more information?

Contact Free Flow Wines at info@freeflowwines.com or 415.626.1215