



# Los BOCHEROS

**WHITE BLEND 2024**

## VINTAGE NOTES

**WINERY INFORMATION:** Lamadrid founder Guillermo García

Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

**LABEL NOTES:** Food, Wine, Bocce: Ancient traditions brought from

distant lands find new roots in the New World. Like winemaking, bocce became a national Argentine pastime and the Andes became a backdrop not only for vineyards that extend for miles, but bocce courts nestled in its villages. Our winery in Lujan de Cuyo is home to a bit of this history: the neighborhood court, where residents spent hours laughing, drinking wine, and playing bocce.

**FERMENTATION:** In the different methods carried out, we work with indigenous yeasts for 22 days, with temperatures between 13-15°C in egg concrete.

**MACERATION:** Grapes are processed in different ways Chardonnay: maceration with destemmed grapes. On the sixth day is separated from its skins. Sauvignon Blanc: grape pressing destemmed, after 24 hours, the sludge is removed. Muscat: maceration of whole clusters for a few hours.

**COLOR:** Bright yellow with vivid green tones

**TASTING NOTES:** It appears bright yellow in color, with vivid green tones. On the nose you can see fresh fruits such as pear, peach, white flowers. Medium-bodied in the mouth, with good balance of acidity.

**VINTAGE 2024**

**WINEMAKER Angie Yañez**

**WINERY Lamadrid**

**VINEYARDS Vineyard Finca Lamadrid, Agrelo, Luján de Cuyo, Mendoza**

**VARIETAL 58% Sauvignon Blanc, 37% Chardonnay, 5% Muscat**

**AVG. AGE OF VINES 25 years**

**AVG. VINEYARD ALTITUDE 3,280 feet**

**SUSTAINABLY FARMED 100%**

**HARVEST METHOD By Hand**

**AGING On lees for 6 months**

**ALCOHOL 11.9%**

**RESIDUAL SUGAR 1.8 g/L**

**ACIDITY TA of 6.95 g/L, pH of 3.2**

**UPC 810499010011**



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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.