

VINTAGE 2024

WINEMAKER Fabian Valenzuela

WINERY Fincas Patagonicas

VINEYARDS Los Acantilados Estate

VARIETAL 100% Sauvignon Blanc

AVG. VINEYARD ALTITUDE **328** feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

ALCOHOL 13.4%

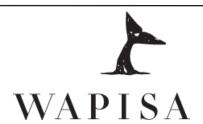
TOTAL PRODUCTION 7,000 Cases

RESIDUAL SUGAR 5.0 g/L

ACIDITY TA of 8.5 g/L, pH of 3.04

PACK SIZE 12/750

UPC 852282002889



SAUVIGNON BLANC 2024

VINTAGE NOTES

WINERY INFORMATION: Located in San Javier, Rio Negro, Patagonia, Argentina, Wapisa is just 25 miles from the Atlantic ocean and is the only winery that exists in this unique coastal terroir. Our vineyard "Finca Los Acantilados" is an estate that stands out for its lime clay soils, good acidity and little organic matter. The terroir is complemented by the outstanding thermal amplitude, highlighted by cool maritime breezes that sweep over the vineyards at night, leading to balanced and fruity wines with a touch of salinity and a delicate varietal expression. As Master of Wine Tim Atkin stated, this is "the new Argentina."

LABEL NOTES: "Wapisa" is the indigenous Patagonian word for "whale." Not only do whales frequent the nearby coast of our vineyards, but a local legend talks of a Wapisa that actually lived on land. Our wines, like the Wapisa, are an expression not just of their soils but of the nearby ocean as well.

FERMENTATION: Protective method is used (zero oxygen). Alcoholic fermentation is slow and takes place under low temperatures. No malolactic fermentation.

COLOR: Greenish yellow

TASTING NOTES: Citrus and white flowers aromas stand out with a delicate touch of ginger. On the palate citrus flavors with pink grapefruit and lime accompanied with the tropical guava. It is a fresh and intense specimen, with a balanced acidity.



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