



OSMOSIS®

DE-LIGHT-FUL Wines™

SAUVIGNON BLANC 2024

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!

VINTAGE 2024

WINEMAKERS Andrea Curato & Fabian Valenzuela

WINERY Fincas Patagonicas

ESTATE VINEYARD Finca Jarillal

VARIETAL 100% Sauvignon Blanc

AVG. AGE OF VINES 13-14 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

PACK SIZE 12/750

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