



# Abraham

BLANC DE BLANC



*by Ricardo Santos*

## BLANC DE BLANC 2021

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**Varieties:** 96% Semillon, 6% Sauvignon Blanc

**Vineyard Location:** Perdriel, Luján de Cuyo, Mendoza

**Vineyard Age:** Planted in 1942

**Altitude:** 950 mtrs a.s.l.

**Soil:** Sandy-loam

**Yield per acre:** 2,90 tons

**Harvest:** Manual, picked in plastic boxes.

Last week of March 2021

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### ELABORATION METHOD

**Fermentation:** 17°C

**Fermentation Time:** 29°C

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### TASTING NOTES

Characteristic golden color with green hues and great clearness. In the mouth shows very complex aroma like quince and linden with some citric tones. The appearance of honeysuckle with time makes a incredible wine for aging. In the mouth is very voluptuous and great viscosity with a noticable persistence.

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### ANALYTICAL DATA

**Alcohol:** 14.4% | **Total Acidity** 6.41 | **pH:** 3,37

**Residual Sugar:** 2.72 g/l | **S02:** 75 mg/l

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**Stock:** 8.000 bottles

**Bottle Aging:** 3 to 7 years

**Serving Temperature:** 10°/15°C

[www.abrahamwines.com](http://www.abrahamwines.com)



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BLANC DE BLANCS