



## GRANDELIRIO SAUVIGNON BLANC “NIGHT HARVEST”

**“It all started with a delirious thought. It was so delirious, absurd and contrary to logic that it drifted away, and made us all fly with it.**

**GRANDELIRIO, our own delusion of teasing time and space, making wines that make you fall in love”**

### VINEYARDS:

*The grapes stem from vineyards located at an average height of 1,200m above sea level, in Los Chacayes, Uco Valley, Mendoza.*

*Two night harvesting processes are performed in order to fully preserve the varietal's aromatic potential conferred by the micro terroir.*

*The first harvesting is carried out for the second two weeks of February while the second harvesting is carried out by mid March.*

*Both harvesting processes are performed manually and the grapes are then put into plastic boxes. Branches are sorted out in the farm.*

### ELABORATION

*Hyper-reduction, pre-fermentation cold maceration of the fruits' flesh is performed at a temperature of 5°C, for 12 hours. This procedure takes place within a pneumatic press in order to foster the extraction of the fruit's aromatic variety, which further highlights its type.*

*The fermentation stage occurs in small-sized stainless-steel tanks at 12°C, for 15 days. After this procedure, aging of the wine dregs is performed over a period of 2 months.*

### TASTE NOTES:

*GRANDELIRIO SAUVIGNON BLANC “Night Harvest” clearly denotes its unquiet youth, reflected by its greenish-yellow color. At the nose, it is a wine of an immense and complex aroma, which blends citric, tropical and mineral notes. At the mouth, it is a fresh and extremely balanced wine. The balance between sweetness and acidity further stresses its softness and the subtle finish.*