



LOS BOCHEROS
BLANC DE BLANCS 2020

*In the
vineyard*

VARIETAL • 60% Chardonnay,
40% Sauvignon Blanc.

ORIGIN • Sauvignon Blanc: Agrelo,
Chardonnay: Valle de Uco.

VINEYARD ALTITUDE • Valle de Uco: 1.100 masl.
Agrelo 1.000 masl.

YIELD • 1 PLANT
PER BOTTLE

DRIVING SYSTEM • Traditional trellis system.

VINEYARD MANAGEMENT • Organic and
sustainably farmed, drip irrigation.

SOIL TYPE • Deep, sandy loam.

SELECTION METHOD • Double selection table.

HARVEST REPORT • It was a very warm year, which
brought forward the ripening point, but through
irrigation we managed to balance the acidity and
obtain adequate phenolic maturation. Highlighting the
color and the final freshness.

*At the
winery*

HARVEST DATE • SECOND AND THIRD WEEK
OF FEBRUARY 2020

HARVEST METHOD • By hand.

MACERATION • Chardonnay with peel for 24 hours at 7 °C.
Sauvignon Blanc without peel.

PRESSING • Pressures below 750 bar.

ALCOHOLIC FERMENTATION • With native yeasts, in
concrete tanks for 24 days at 14/16 °C.

AGING • On lees for 5 months.

BOTTLING • February 2021.

TOTAL PRODUCTION • 3.000 boxes.

WINEMAKER • Héctor Durigutti / Pablo Durigutti.

TASTING NOTES • Intense nose, with citrus and tropical
notes and the memory of fresh honey. On the palate it is
elegant, with balanced acidity and final complex.
