

# Vaglio Blanco 2018

Delicious



Vintage: 2018  
Varietal: 90% Chardonnay and 10% Semillon  
Case Production 12 pack: 500  
Alcohol Content: 13.5  
Region / Location: El Peral, Eco Valley, Mendoza  
Vineyard: Home Vineyard,  
Planted:  
Altitude: 3600  
Farming Practices: Sustainable  
Soil Type: Alluvial, Sandy, with calcareous covered stones  
Trellis System: VSP  
Yield: 4 tons/acre  
Stem Inclusion: Destemmed  
Yeast: Native  
Winemaker: Vaglio  
Élevage: 10 months in second use French barrels and then 6 months in bottle  
Lees Contact:  
Filtration Method: Light Cartridge Filtration  
Maceration / Fermentation: 15 day cool ferment at 54F  
UPC Code: 858497005349

## VAGLIO

Vaglio was established in 2013 and is owned and operated by founder José Lovaglio Balbo. He refurbished what was once a creamery into a small gravity fed concrete winery which is located in El Peral, Tupungato. He produces single vineyard wines, from different subregions and soil types. All the wines are vinified in the same way through minimal intervention and oak contact with the intent to highlight the different microclimates of Northern Mendoza. He is also the son of Susanna Balbo and a winemaker at the family winery. José continues to test boundaries and he recently planted a vineyard in La Carrera at 2200 meters above sea level.