

Vaglio Blanco 2019

Delicious



Vintage: 2019
Varietal: 90% Chardonnay and 10% Semillon
Case Production 12 pack: 700
Alcohol Content: 13.5
Region / Location: El Peral, Uco 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.