# Bodega Urqo Palo Santo Sauvignon Blanc, Valle de Uco 2024

**ARQ005US2024**

*Bodega Urqo*

*— Mendoza, Argentina*

Organically farmed Sauvignon Blanc from Tupungato vineyards. Just below the topsoil surface runs a seam of limestone that informs the brightness and structure of this leafy aromatic Sauvignon Blanc.

## Production

Grown in Finca Los Durmientes, located in Tupungato, Uco Valley, on deep sandy soil. The average elevation here is 1.100 meters over sea level. Harvest takes place in two different stages, the first early in the season to capture high acidity and herbal notes and the second later for ripeness, structure and floral aromas. Fermentation lasts for seven to ten days. Once finished, the wine is left on its lees for three months before final blending.

## Tasting note

Bright aromas of bay leaf, citrus zest, over a chalky minerality. On the palate the chalky seam follows with elegant citrus notes, lime leaf and finishes with tangy joy.

## Food Match

Frittata, seared tuna, Parma ham, hard cheese

ABV:
12.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Valle De Uco

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
7798385680056