



INSPIRED BY CONDOR

Ojos del Sur Sauvignon Blanc

Region

Neuquen is a new Patagonian wine region, with only 1,700 hectares under vine since winemaking began in the early 2000's. With lower elevation and cooler climate than Mendoza to the north, Neuquen is a windy, desert environment. Soils are alluvial (although slightly sandier than Rio Negro to its east) and vineyards tend to orient east to west to catch more sunlight hours. Wide diurnal temperature variation and meltwater from the Neuquen River produce unexpectedly rich reds from Malbec, Pinot Noir and Cabernet Sauvignon.

Producer

The vast natural wilds of Patagonia welcome all who choose to make a home there, from the smallest Ojos del Sur butterfly in the mountains to European settlers braving Atlantic storms to build a new life in South America. Unique, extreme, beautiful – these certified-sustainable wines are a true expression of Patagonia.

Viticulture

Mechanical and manual harvest.

Vinification

16 day, traditional temperature controlled fermentation at 16-18°C.

Tasting Note

Citrus fruits, green peas, asparagus and some herbaceous notes lead to a fresh, balanced wine with clean acidity.

Food Matching

Perfect accompaniment to seafood, mushroom risotto, green salads, and chicken dishes. Also delicious as an aperitif.

Technical Information

Country	Argentina
Region	Neuquen, Patagonia
Altitude	245 m.a.s.l.
Blend	100% Sauvignon Blanc
Body	Medium
Oak	Unoaked
Residual Sugar	1.2 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites