

Bodega Ribera del Cuarzo

Patinas Blancas Sauvignon Blanc Semillon 2025



WHITE
STILL WINE



ARGENTINA



PATAGONIA



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Delicious pink grapefruit, fresh papaya and white peach aromas. The palate balances leanness and generosity, with restrained honeyed character. It's light and fresh, while fully ripe and developed. Long finish with lychee and passionfruit notes.

VITICULTURE

The grapes for the Clásico Pátinas Blancas come from an old parcel of Sauvignon Blanc with mixed Semillon plants. The soils are alluvial, from ancient intrusions of the Río Negro, in the cool zone of Valle Azul.

VINIFICATION

Harvest of the white blend (Sauvignon-Semillon) during cool hours in the first days of February. Whole cluster pressing. Prefermentative maceration for 4 days. Fermentation at 12-15 °C for 20 days in small stainless steel tanks and concrete vessels. No malolactic fermentation. Racked off the lees.

FOOD MATCHING

Sushi, crab or asparagus.

SIZE	75cl
VINTAGE	2025
ABV	11%
GRAPE VARIETIES	Sauvignon Blanc (95%), Semillon (5%)
CLOSURE	Natural Cork
SKU CODE	M7186125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Argentina
REGION	Patagonia
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	2.7
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	1.35g/l
SKU	M7186125