

FLORA

FUMÉ BLANC

Terroir: Tres Esquinas, San Carlos, Uco Valley

Altitude: 3000' elevation

Varietal: 100% Sauvignon Blanc

Vinification: The grapes undergo a cold maceration with whole bunch. Afterwards the juice, without pressing, ferments cloudy in barrels of 500lt. Special care is taken in relation to the fermentation temperature impeding it goes over 20°C, in order to preserve the aromatic qualities so particular of Sauvignon Blanc. Aged with its lees under continuous battonage movements in order to avoid oxidation. No malolactic fermentation.

Tasting Notes: Bright lemon color, citric fruit aromas alongside herbal grass, fennel and flint. Saline with a crisp acidity on the palate.

Production: 200 cases

Alcohol: 11,5%



Our Passion for innovation has no limits, we present Flora, the first Sauvignon Blanc of Bodega Teho. A first wine that presents the new brand that we have been working within Zaha in order to please all the wine lovers out there, eager to discover new sensations.

Flora, the flower deity,

Flora represents the eternal rebirth of life's energy. Flowers, seeds, gardens and honey are her spring gifts.

This way we celebrate the arrival of spring, the budding of the first flowers in our vines, that will evolve into fruit and later on wine...

In Flora's kingdom it is spring all year long.