



KUNGFU SAUVIGNON BLANC 2024

Kung Fu was born from the need to make wines with minimal intervention, that fully express our terroir of Gualtallary.

VINEYARD AND SOILS

Grapes from height vineyards, from Gualtallary, Uco Valley, Mendoza, located at 1.400 masl, where calcareous soils predominate. In our vineyards we don't use any herbicide or systemic products managing them in an agro-ecological way.

VARIETY

Sauvignon Blanc 100%

HARVEST

Middle of February

AVERAGE YIELD 8000 kg/hect

ALCOHOL : 12.0% vol

pH/ACIDITY: 3.3/7.2

RESIDUAL SUGAR: 1.8

HARVEST

Hand harvested in small 20kg cases in order to keep the integrity of each cluster

SELECTION

A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS

We vinify with 50% whole bunches and 50% destemmed bunches. The grapes arrive naturally by gravity into small clay amphora without any additions, where fermentation takes place with native yeasts at temperatures between 16° and 18°C. We perform an infusion where extraction is minimal.

AGING

Aging continues in clay amphora for 8 months

NATURAL WINE

Minimal intervention wine

AGING POTENTIAL 5 years