

# LE COMBAT

## Blan de Blancs

(Chardonnay - Semillón - Sauvignon Blanc)

### History

Le Combat originates from a family vineyard that is over 50 years old which we have named Finca Don Daniel, located in the town of Alto Salvador, San Martín, 40 km from the city of Mendoza. Its original owner belongs to the third generation of an Italian family, settled in Mendoza for more than 80 years.

### Vineyards

The vineyards are located at 680 meters above sea level. With a temperate climate, the area has a large annual temperature range, favoring the vegetative rest of the plants and their development.



### Region

Alto Salvador, San Martín, Mendoza.

### Harvest

Manual in two batches, February and March. The cluster must not lose its integrity.

### Analytical Data

Alcohol 13,30 % v/v

Sugar 9,59 gr./l.

Total acidity 6,88 gr./l

PH:3,44

### Fermentation

Complete with indigenous yeasts in stainless steel tanks and 2nd barrels, separating the varieties in different tanks. Temperature between 15 and 18 °C. Skin maceration for 3 hours, then we separate the fractions, and proceed to ferment without the skin.

### Maturation

The wine is kept in stainless steel tanks and a percentage in 2nd used American oak barrels, leaving a slight fine leech that protects the Malolactic fermentation in a small percentage.

### Tasting Notes

At sight it presents bright lemon yellow with orange touches. On the nose it is floral, melon, tropical fruits, grapefruit and a finish of coconut and butter due to its short aging in wood. On the palate it is balanced, fresh and round, while the sweet notes stand out with a good acid balance. Round and persistent aftertaste.

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