KALEU

KALEU MENDOZA SAUVIGNON BLANC

MENDOZA · ARGENTINA · SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Mapuche Indians were the original inhabitants of Mendoza. In their language 'kaleu' is a guardian bird representing the reincarnated soul of their ancestors. Kaleu wines are produced by Bodega Los Haroldos, owned by 'Familia Falasco' who have over 70 years' experience producing fine wines.

Wine Making

This 100% Sauvignon Blanc is from the UCO valley in Mendoza. The annual temperature here is between 14° & 15°C and the locations of the vineyards vary from 900 to 1500 meters above sea level. The Soils here are shallow, alluvial with gravel and boulders along with steep slopes.

Food Suggestions

Pairs well with shellfish, spicy foods, aperitif, and poultry dishes.

TASTING NOTES

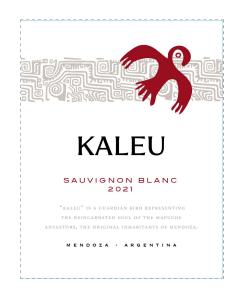
This Sauvignon Blanc has yellow with greenish highlights. There are very soft aromas of pink grapefruit, fresh herbs along with hints of tropical fruits and rue berries. It has an attractive personality with balanced acidity and excellent aromatic complexity.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

Available Size: 750mL (12 pc) & 1.5L (6 pc)

• ABV%: 12 • Class: White



Importer & Distributor of Wines & Sirits

