



MARIFLOR

SAUVIGNON BLANC

Dany et Michel Rolland
OWNERS

2024 91 pts

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Sliced peaches, green lemons and pineapple on the nose, followed by a crisp, elegant and medium-bodied palate. Refreshing, with pretty green-herb undertones. Drink now.
Claire Nesbitt

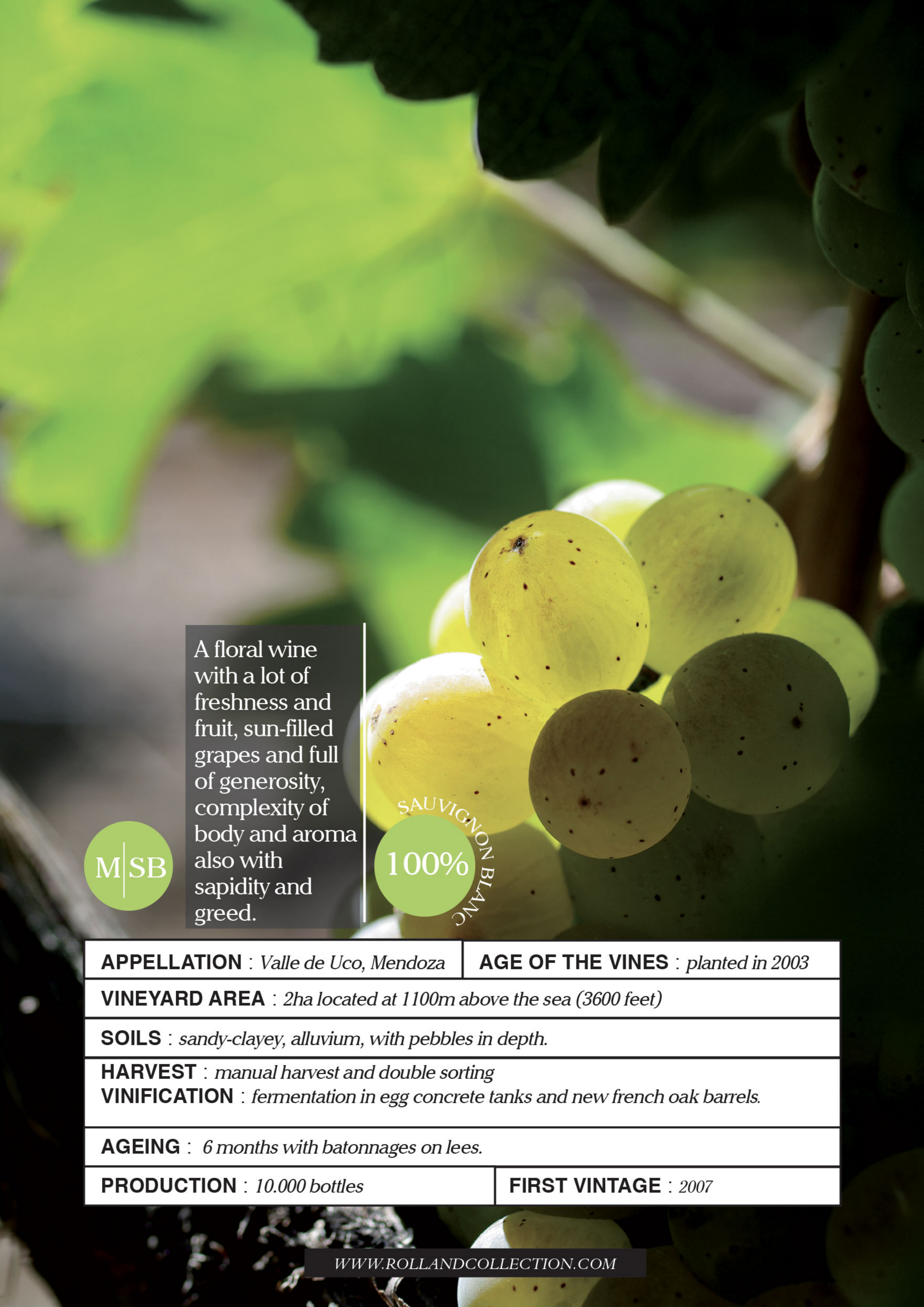


Mariflor is a Place, a Wine and a Concept that has materialized through Michel and Dany's two decade enchantment with, and immersion in, the country of Argentina. The first set foot in Cafayate in 1988 resulted in a close partnership with Etchart Family in « Yacochuya » estate, and over the following years, a handful of consultations led to the "CLOS DE LOS SIETE" venture in southern Mendoza, of which they personally direct Mariflor, close to the small vineyard of old Malbec vines "Val de Flores" with a potential already understood by Michel.

2 ha of Mariflor have been planted with Sauvignon Blanc since 2003.

Grapes selected by hand are vinified in new French oak barrels and in a small egg-shaped concrete vat.

These winemaking choices are dictated by the will to preserve the wine's freshness and fruit, the grapes being naturally filled with sunshine and generosity, the ageing on lees during 6 months bringing body and aromatic complexity.



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A floral wine with a lot of freshness and fruit, sun-filled grapes and full of generosity, complexity of body and aroma also with sapidity and greed.

SAUVIGNON BLANC
100%

APPELLATION : Valle de Uco, Mendoza	AGE OF THE VINES : planted in 2003
VINEYARD AREA : 2ha located at 1100m above the sea (3600 feet)	
SOILS : sandy-clayey, alluvium, with pebbles in depth.	
HARVEST : manual harvest and double sorting	
VINIFICATION : fermentation in egg concrete tanks and new french oak barrels.	
AGEING : 6 months with batonnages on lees.	
PRODUCTION : 10.000 bottles	FIRST VINTAGE : 2007