



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 whith 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.

2024 MARIFLOR SAUVIGNON BLANC

VALLE DE UCO, MENDOZA - ARGENTINA - 100% SAUVIGNON BLANC

Our Sauvignon Blanc is guided by the traditional Bordeaux winemaking approach that seeks freshness, fruit and pleasure, we planted this plot in order to explore the unique potential of Sauvignon Blanc grown in this stunning Valley.

SOILS: Sandy-clayey, alluvium, with pebbles in depth VINEYARD: 2 hectares located at 1100m above the sea.

HARVEST: Manual picking and double sorting

VINIFICATION: Fermentation in egg concrete tanks and new french oak barrels.

AGEING: 6 months with batonnages on lees brings body and

aromatic complexity.



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.

Tasting Notes: "... Intensely fruity ..." A beautiful, very pale golden colour. Floral aromas of boxwood, characteristic of Sauvignon Blanc, come to the fore. Very intense, with lovely salinity and richness on the palate, culminating in a long and refreshing finish. Ideal with white meat and fish, or simply on its own as an aperitif.

- Michel Rolland

91 POINTS Sliced peaches,

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







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