

# Los Stradivarius de Bianchi

ELISIR D' AMORE

## LATE HARVEST WINE

---

### VARIETY:

95% Semillón, 5% Sauvignon Blanc.

### HARVEST:

---

Elaborated with Semillón of Finca Doña Elsa, located in the District Rama Caida and Sauvignon Blanc of the estate

Las Paredes located in the district of the same name, Department of San Rafael, Mendoza.

## FERMENTATION PROCESS:

---

The Botrite Cinerea (noble rot) is a fungus that under certain conditions and in special years attacks

The skin of the grapes, producing a high concentration of sugar and certain components that are transmitted

To the must and after the alcoholic fermentation to the wine.

Produced under the traditional French method of processing Sauternes where the best noble grains are selected; The grapes were harvested at the end of May 2004.

After the harvest the grapes are pressed and the must is fermented in French oak barrels until the winter cold stops the fermentation due to the low temperatures. In the spring fermentation is resumed until it finally stops and the resulting wine is left with a high concentration of natural sugars from the grape. In this way the wine remains for 12 months in these barrels until the best barrels are cut before bottling.

## TASTING NOTES:

---

Unctuous and intense with aromas of honey, citrus peels, hay and syrupy fruits that melt in a great final complexity accompanied by its incomparable golden gold color.

### RECOMMENDED GASTRONOMY:

Ideal for foie gras and blue cheeses. It also perfectly accompanies the German style desserts Like the strudell.

