

# Histeria Blanco di Amfora 2018



## Region

The biggest and most important of Argentina's wine regions, Mendoza includes a wide variety of altitudes and micro-climates to allow a huge range of wine styles. The main vineyard area is at the base of the Andes in the valley of the Mendoza River, with vineyards ranging from 500-1500 metres above sea level. Many early winemakers were of Italian origin and brought with them their native Barbera, Bonarda and Sangiovese. However, it is Malbec, originally from Bordeaux and the southwest of France, that has established the most successful presence in Mendoza.

## Producer

The Pioneer estate winery is based in Gualtallary one of the highest districts in the Uco Valley, Mendoza at around 1200m above sea level. It was founded by Roberto Luka in 1997, naming it after his partner's daughter Sophia and his daughter Eugenia. The sheer height means the vineyards experience abundant sun during the day and much cooler nights. This, combined with sandy and stony soils, ensures a long growing season for ripe fruit and a refreshing acidity for expressive and elegant wines that stand out. They are certified sustainable and have now been confirmed organic which will mean wines from 2023 onwards are certified.

## Tasting Notes

Made from a blend of Semillon, Sauvignon Blanc and Chardonnay, fermented and aged in 500 litre Italian clay amphorae. The result is a bright golden wine, intense on the nose with aromas of green tea, camomile and walnuts with citrus and tropical notes such as pineapple and kumquat. Unctuous and rounded on the palate, with great character and lingering finish.

## Food

Serve with figs and parma ham, creamy chicken dishes, red mullet or sole.

### Technical Information

Country	Argentina
Region	Mendoza
Grape(s)	Semillon (60%) Sauvignon Blanc (30%) Chardonnay (10%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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