

PARADOUX BLANC DE BLANCS

VINTAGE	NV (7th Edition)
REGION	Valle de Uco, Mendoza, Argentina
GRAPES	63% Semillon, 37% Sauvignon Blanc
TECHNICAL	Alc. 14%, Residual sugar: 1.89 g/l
WINEMAKER	Karim Mussi
UPC	7798119111092

BACKGROUND

A harmonious and vibrant blend of Semillon and Sauvignon Blanc from old vineyards. A classic coupage that reflects the legacy of the Bordeaux-heritage in Mendoza and showcases the strengths of these two varieties, which have very complementary characteristics. Where the Semillon imparts texture, depth and body to the palate, the Sauvignon Blanc brings freshness and aromatic intensity, providing citrus and herbaceous notes. An elegant and aromatic white that can be enjoyed on its own or be the perfect complement to a diverse range of dishes.

WINEMAKING

Whole berry fermentation in stainless steel tanks. 14 months "sur lie" in French oak barrels.

TASTING NOTE

Fine wood aromas with a hint of smoke, yeast, honey, lime and lemon notes brought out by the herbs. Intense freshness and a creamy texture with a smooth, terse feel and a long finish that ripples with a whiff of smoke. A Delicate wine.

AWARDS

94 points, Tim Atkin MW Argentina Special Report 2023

94 points, Joaquin Hidalgo, Vinous.com 2023

ABOUT ALANDES

Alandes, (word combination of "Wines from Along the Andes") is one of Karim Mussi's projects, who along with his partners, found a beautiful old winery, to develop new brands and styles without the restrictions of producing wines from grapes of/from a single terroir. Every label of Alandes is driven by an individual concept, that represents absolute freedom, a "Laize Faire" winemaking philosophy that is spread in an extensive territory without boundaries.

